美味しんぼ

26

雁屋 哲・花咲アキラ

■スピリッツコミックス好評発売中！■

美味しんぼ（雁屋哲・花咲アキラ）…1～30集
なぜか笑介（聖日出夫）……1～27集
F〈エフ〉（六田登）……1～21集
YAWARA！（浦沢直樹）……1～17集
マドンナ（くじらいいく子）……1～16集
ジパング少年（いわしげ孝）……1～10集
ツルモク独身寮（窪之内英策）……1～8集
神の左手悪魔の右手（楳図かずお）…1～6集
男樹（本宮ひろ志）……1～6集
出直しといで！（一色まこと）……1～4集
天使派リョウ（狩撫麻礼・中村真理子）……1～4集
以蔵のキモチ（佐藤宏之）……1～3集
両国花錦闘士（岡野玲子）……1～3集
14歳（楳図かずお）……1～3集
ZERO（松本大洋）……1集
イオナ（澤井健）……1集

装丁／海野一雄　　カバー・フォト／菊地和男

BIG COMICS

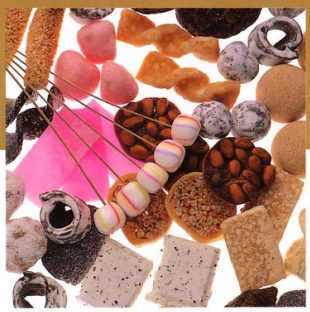
美味しんぼ 26

菓子対決!!

作・雁屋 哲 画・花咲アキラ

小学館

BC 2036



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雁屋 哲 花咲アキラ 著作集

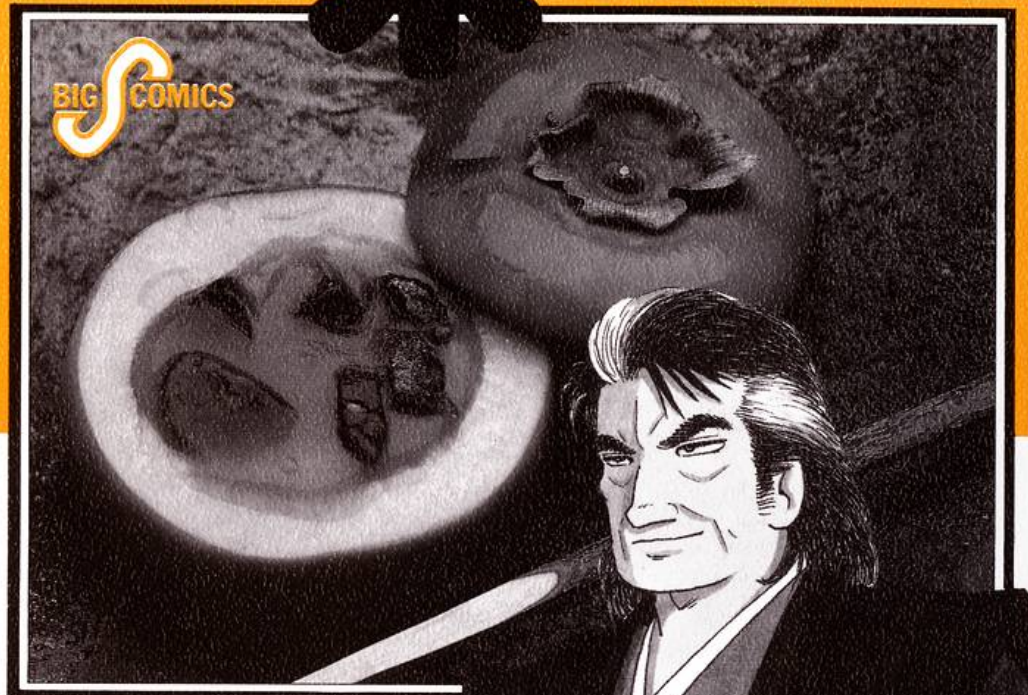
■ ビッグコミックス

美味しんぼ……Ⅰ～30集発売中

■スピリッツコミックス好評発売中／■

めぞん一刻（高橋留美子）……全15巻
妻をめとらば（柳沢きみお）……全15巻
傷追い人（小池一夫・池上遼一）……全11巻
Cryingフリーマン（小池一夫・池上遼一）……全９巻
赤い鳩〈アピル〉（小池一夫・池上遼一）……全６巻
OFFERED（小池一夫・池上遼一）……全４巻
二匹のブル（瀬叩龍・岩重孝）……全10巻
わたしは真悟（楳図かずお）……全10巻
あさってDANCE（山本直樹）……全７巻
極めてかもしだ（山本直樹）……全６巻
はっぱ64（山本直樹）……全３巻
キスより簡単（石坂啓）……全６巻
夢みるトマト（石坂啓）……全６巻
アレルギー戦士（石坂啓）……全１巻
MONEY MOON（石坂啓）……全３巻
スローニン（吉田聡）……全４巻
ブルー・ジーン（くじらいいくこ）……全３巻
ガルルル（むつ利之）……全２巻
表萬家裏萬家（澤井健）……全２巻
ハーフな分だけ（星里もちる）……全２巻
りざべーしょんプリーズ（細野不二彦）全２巻
あどりぶシネ倶楽部（細野不二彦）……全１巻
うにばーしてぃBOYS（細野不二彦）全１巻
かぼちゃ白書（六田登・タモツ）……全１巻
座・スターダスト（国友やすゆき）…全１巻
美紅・舞子（西村しのぶ）……全１巻
胡桃（佐藤宏之）……全１巻

美味しんぼ



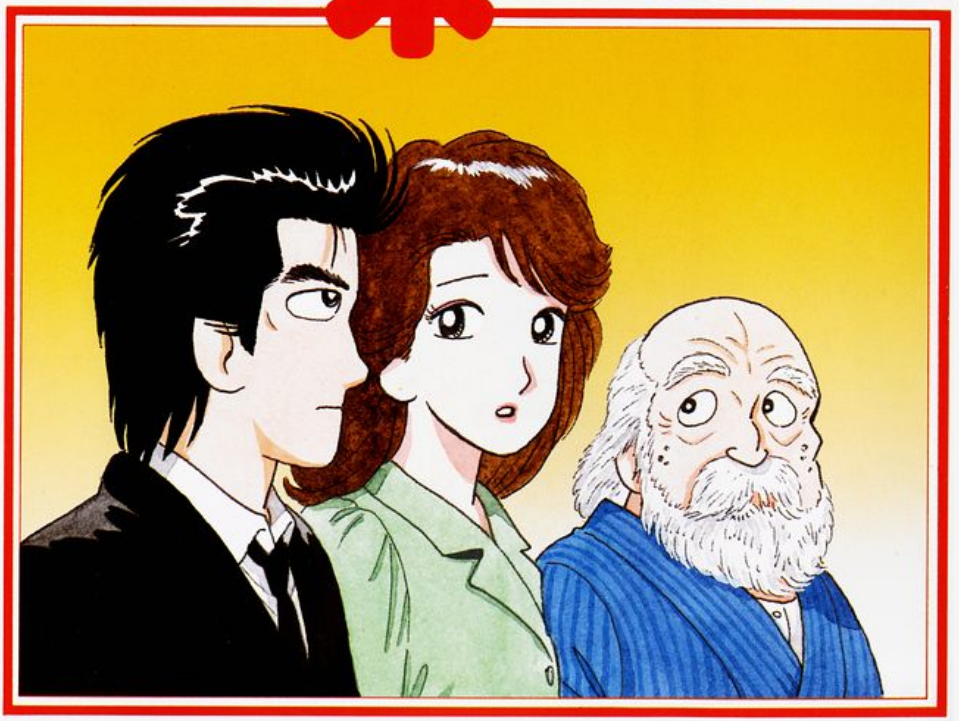
26 菓子対決!!

作・雁屋 哲
画・花咲アキラ

26 菓子対決!!

■表紙・干し柿の水羊かん　調理／原宿・重よし
裏表紙・仙台駄菓子

美味(おい)しんぼ

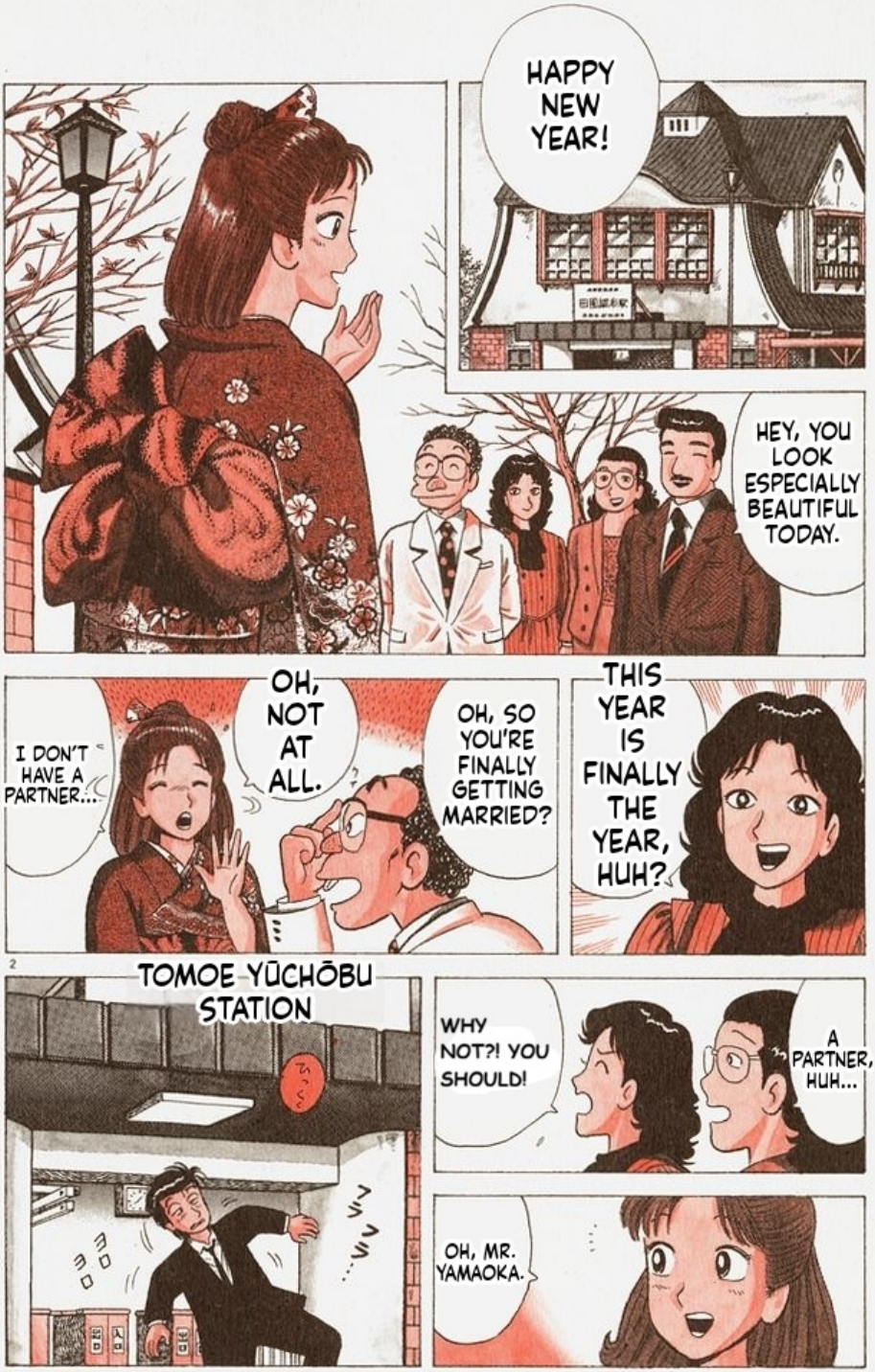


美味しんぼ

26 菓子対決!!

第1話　タイのタイ……3
第2話　おめでたい病気…25
第3話　グルメ志向……47
第4話　究極VS至高 菓子対決!!〈前編〉…69
　　究極VS至高 菓子対決!!〈後編〉…91
第5話　江戸の味……115
第6話　世界を包む……137
第7話　猿蟹合戦……161
第8話　カレイとヒラメ……183

第1話
タイのタイ


HAPPY NEW YEAR!
HEY, YOU LOOK ESPECIALLY BEAUTIFUL TODAY.
I DON'T HAVE A PARTNER...
OH, NOT AT ALL.
OH, SO YOU'RE FINALLY GETTING MARRIED?
THIS YEAR IS FINALLY THE YEAR, HUH?
2
TOMOE YŪCHŌBU STATION
WHY NOT?! YOU SHOULD!
A PARTNER, HUH...
OH, MR. YAMAOKA.

DELICIOUSNESS 26

CONGRATULATIONS.
WE'RE INTRUDING WITH SO MANY OF US.
HAPPY NEW YEAR!
I'VE HEARD A LOT ABOUT YOU FROM MY HUSBAND.
OH, KURITA-SAN, IT'S BEEN A WHILE.
NOW, PLEASE, GO AHEAD.
I HEAR YOU'VE BEEN GOING THROUGH TOUGH TIMES.
THANKS TO YAMAOKA'S LAZINESS, WORK ISN'T PROGRESSING AT ALL.
4
I DON'T HAVE TO STAND HERE AND BE INSULTED BY OHARA-SAN.
THE HELL WITH THIS.
KU-SUS, IT'S DAWN.
25 KUS.

DELICIOUSNESS 26

WHAT ABOUT YAMAOKA? DIDN'T HE COME TODAY?
HUH?
THANK YOU, TOMII-SAN!
HAPPY NEW YEAR, DIRECTOR KOIZUMI!
OH? I WONDER WHERE HE WENT...?
I NEED THAT MAN...
THAT'S NOT THE CASE, NOT TODAY.
I SEE! IF HE'S COMING, THAT'S GOOD.
HE CAME WITH US...
ANYWAY, HE'S A RUDE MAN.
I THOUGHT IT MIGHT HAVE BEEN BETTER NOT TO BRING HIM...
6
HAHA, HE'S SAID TO BE ONE OF THE TOP FIVE RICHEST PEOPLE IN JAPAN...!
YOU ALL KNOW HIS NAME, IT'S OTA INOTA FROM AORIN INDUSTRIES.
ACTUALLY, AN OLD FRIEND OF MINE FROM CHILDHOOD IS ABOUT TO ARRIVE,

ON TOP OF THAT, HE'S PICKY ABOUT FOOD AND ACTS LIKE A MAJOR FOOD CONNOISSEUR.

I DON'T REALLY KNOW, BUT IT SEEMS HE'S BRINGING SOMETHING I'VE NEVER EVEN TASTED.
REALLY.

WHAT'S HE BRAGGING ABOUT NOW?

THAT BASTARD BRAGS ABOUT EVERY-THING!
NOT TO MENTION, HE HAS NOT AN OUNCE OF HUMILITY.

7

I CAN'T LET HIM FEEL GOOD ABOUT BRAGGING AS MUCH AS HE WANTS.
THAT GUY AND I HAVE BEEN BAD FRIENDS SINCE CHILDHOOD, COMPETING FOR THE TITLE OF THE NEIGHBORHOOD BULLY.

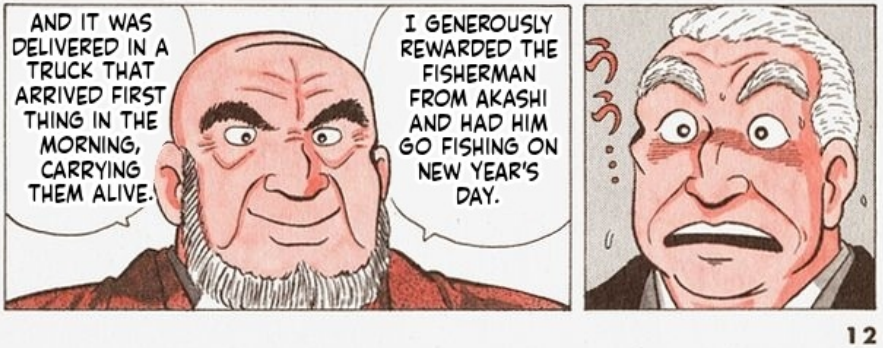
HE'S GOING OUT OF HIS WAY TO BRING DELICIOUS FOOD, SO A LITTLE BRAGGING IS...
MR. OHARA, ISN'T IT FINE?
HELL NO!

THIS IS SERIOUS...
OH DEAR...
WHEN IT COMES TO THIS, YAMAOKA IS USEFUL.
I DON'T KNOW WHAT TO BRING, BUT I WANT TO SOMEHOW BREAK THAT GUY'S PROUD NOSE.
HEY, I JUST SAW INOTA-SAN.
WHAT DID HE BRING?!
8
ゴゴゴ
WHERE'S YAMAOKA?! HURRY AND BRING HIM...
ガチャ
10

THIS IS WORSE THAN I THOUGHT.
CALLING OHARA-SAN A POOR MAN?!
HEY, POOR GUY! HOW ARE YOU?
RUNNING A BUSINESS LIKE A NEWSPAPER THAT DOESN'T MAKE MONEY IS PROOF OF BEING DUMB.
WHAT A PITIFUL GUY.
STILL LIVING IN THIS STINGY HOUSE, HUH?
SHUT UP!!
I TOLD YOU I'D BRING SOMETHING DELICIOUS!
HEY, SHUT UP! WHAT DID YOU BRING?
9
HEY.
SURE THING.

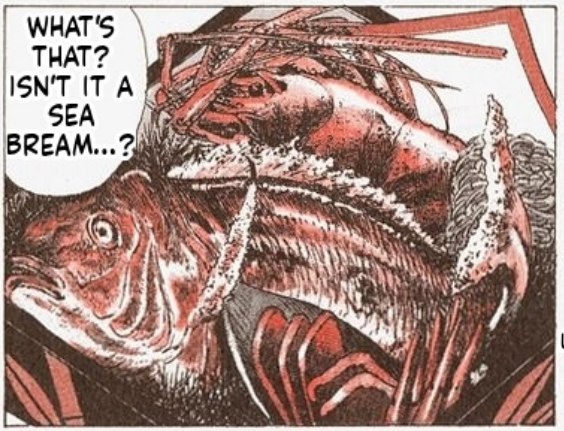
AND THERE ARE QUITE A FEW OF THEM!
THIS IS A MAGNIFICENT SEA BREAM!
OH!

10


AND IT WAS DELIVERED IN A TRUCK THAT ARRIVED FIRST THING IN THE MORNING, CARRYING THEM ALIVE.
I GENEROUSLY REWARDED THE FISHERMAN FROM AKASHI AND HAD HIM GO FISHING ON NEW YEAR'S DAY.
うう…

11

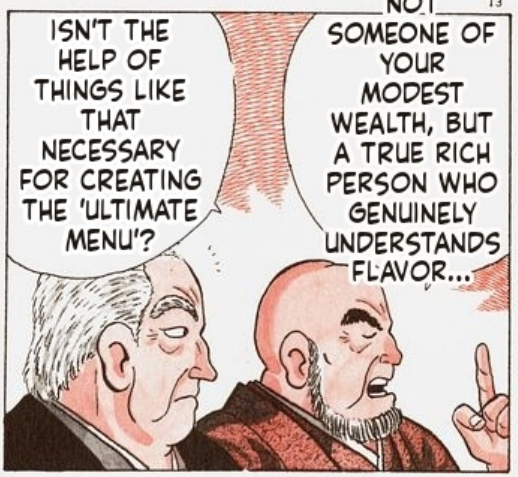
HEY OHARA, WHAT'S THAT?


WHAT'S THAT? ISN'T IT A SEA BREAM...?

HOW ABOUT THAT? IT'S A LUXURY THAT POOR FOLKS LIKE NEWSPAPER DELIVERY PEOPLE CAN'T AFFORD.
UGGGHH!!

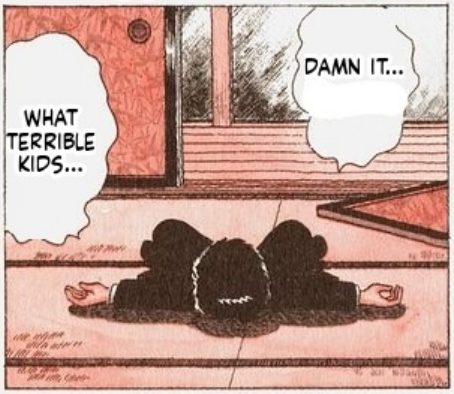
SO, WHAT'S THE DEAL?
WHY IS NO ONE TOUCHING IT?
わっはっは
IS THAT REALLY SEA BREAM?! I THOUGHT IT WAS A GOLDFISH!
DURING THE FIRST THREE DAYS OF THE NEW YEAR, THE OSECHI RYOURI IS FOR DECORATION, AND YOU ONLY EAT IT AFTER THE FOURTH DAY.
IN KYOTO, THEY DO THE SAME THING WITH 'NIRAMIDAI', DON'T THEY?
はぐわっはっはー
I DON'T CARE HOW LONG YOU KNOW SOMEONE, THIS GUY'S JUST AN ASSHOLE.
IT'S SO SAD THAT IT BRINGS TEARS TO MY EYES.
HOW PITIFUL... TO NOT EVEN EAT SUCH A MEAGER SEA BREAM AND JUST LEAVE IT AS DECORATION.
THE BEST SEA BREAM DISH...
WHAT ON EARTH IS GOING ON...?!
OHARA, I'M GOING TO LET YOU EAT THE BEST SEA BREAM DISH YOU'LL NEVER BE ABLE TO AFFORD IN YOUR LIFE AGAIN!

DELICIOUSNESS 26



WE HAVE A PROPER PERSON IN CHARGE OF CREATING OUR 'ULTIMATE MENU.'
IF YOU'RE GOING TO START SOMETHING AS INTERESTING AS CREATING AN 'ULTIMATE MENU,' YOU SHOULD AT LEAST TELL ME, RIGHT?
BUT, I AM WORRIED ABOUT IT!
WHAT KIND OF PERSON?
NO, I APPRECIATE YOUR FEELINGS, BUT...
AND THERE'S ONE MORE PERSON, AND THAT IS...
ONE OF THEM IS ME.
?
ドドドド
WHAT? A YOUNG LADY LIKE THIS?!
14
THAT'S UNFAIR, YOU LOST!
WAIT!!

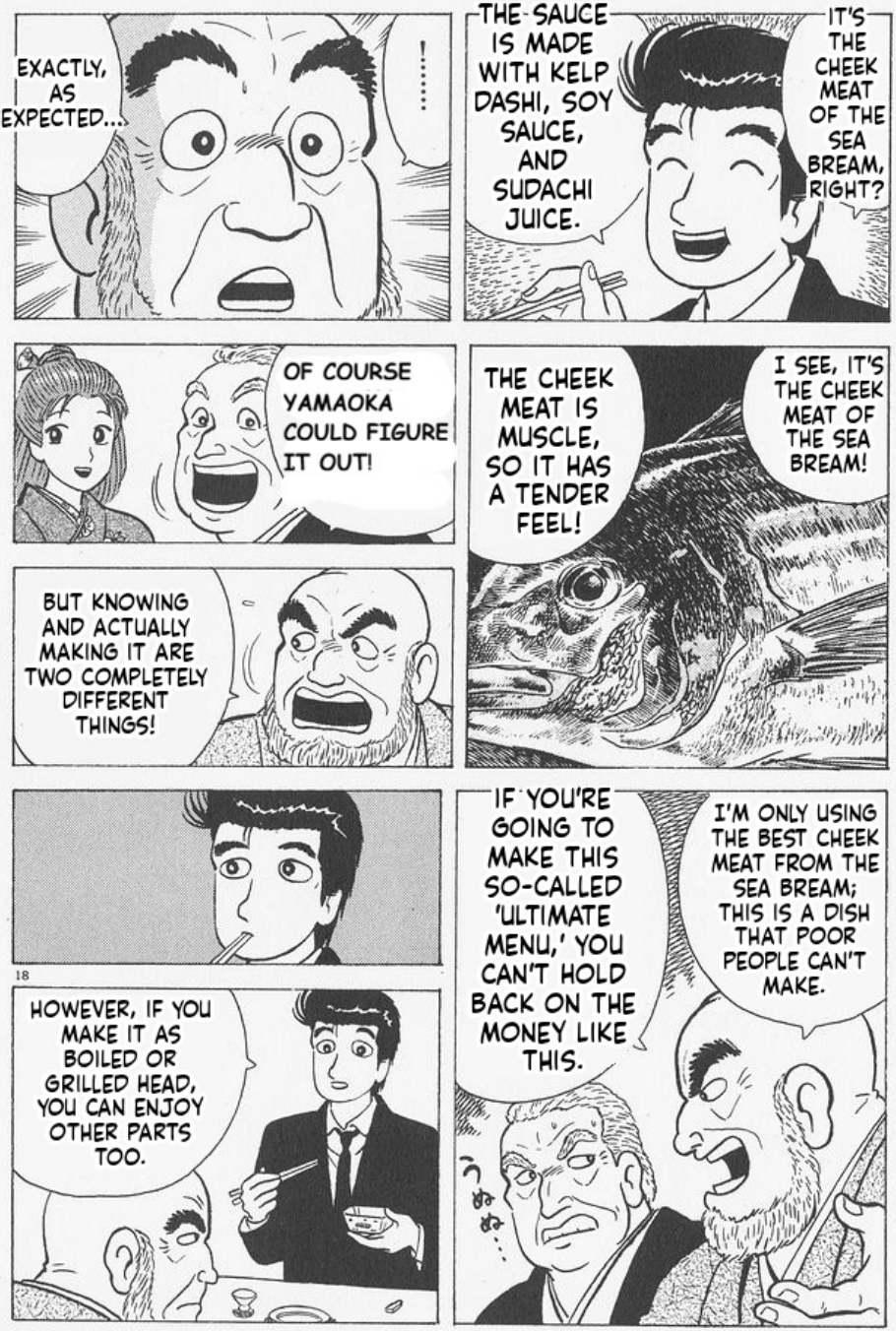
DELICIOUSNESS 26



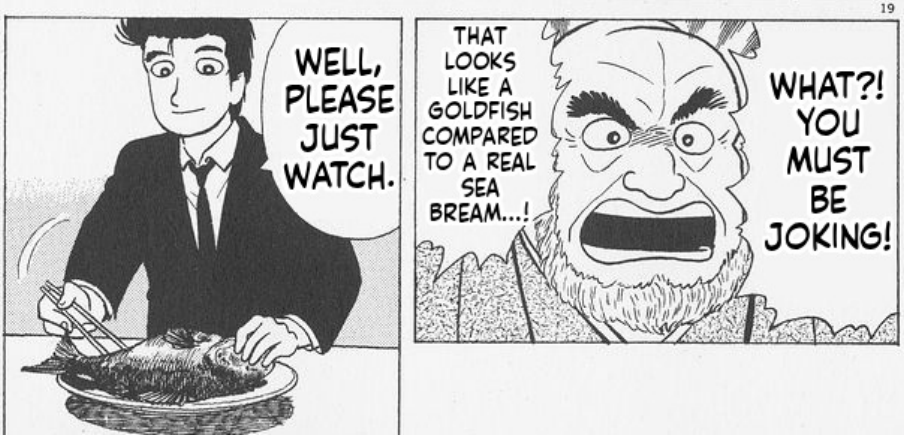
15

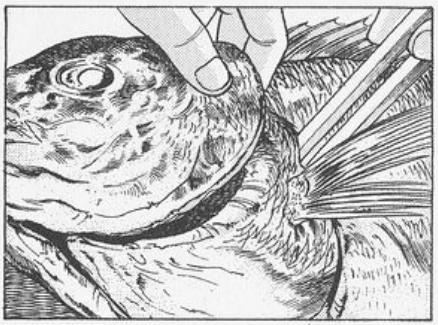
THANK YOU FOR WAITING.
WOW, IT'S REALLY SOMETHING.
WHAT ON EARTH IS THIS?
IS THIS THE BEST DISH WITH SEA BREAM?
CONSIDERING THERE WERE SO MANY SEA BREAM,
JUST THIS FOR ONE PERSON...?
WELL, ANYWAY, GIVE IT A TRY.
16

IT'S MOIST AND SOFT, YET HAS A SUPPLE BOUNCE TO IT...!
OH!
THE COLOR IS DIFFERENT; THE FLESH OF THE SEA BREAM SHOULD BE WHITE, BUT THIS HAS A BIT OF COLOR.
WHAT COULD IT BE...?
HELLO...
WELL, WHAT DO YOU THINK? DO YOU GET IT?
HUH?
THAT MAN IS OTA INOTA.
17
LIVE SEA BREAM FROM AKASHI... THAT'S IMPRESSIVE.
OH... A WEALTHY PERSON, HUH... INTERESTING...

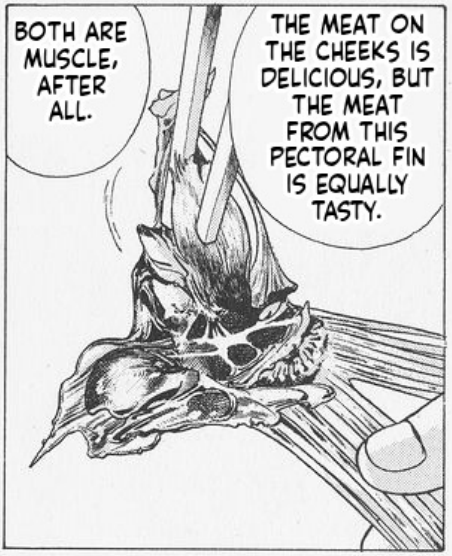

EXACTLY, AS EXPECTED...
!.....
THE SAUCE IS MADE WITH KELP DASHI, SOY SAUCE, AND SUDACHI JUICE.
IT'S THE CHEEK MEAT OF THE SEA BREAM, RIGHT?
OF COURSE YAMAOKA COULD FIGURE IT OUT!
THE CHEEK MEAT IS MUSCLE, SO IT HAS A TENDER FEEL!
I SEE, IT'S THE CHEEK MEAT OF THE SEA BREAM!
BUT KNOWING AND ACTUALLY MAKING IT ARE TWO COMPLETELY DIFFERENT THINGS!
18
HOWEVER, IF YOU MAKE IT AS BOILED OR GRILLED HEAD, YOU CAN ENJOY OTHER PARTS TOO.
IF YOU'RE GOING TO MAKE THIS SO-CALLED 'ULTIMATE MENU,' YOU CAN'T HOLD BACK ON THE MONEY LIKE THIS.
I'M ONLY USING THE BEST CHEEK MEAT FROM THE SEA BREAM; THIS IS A DISH THAT POOR PEOPLE CAN'T MAKE.

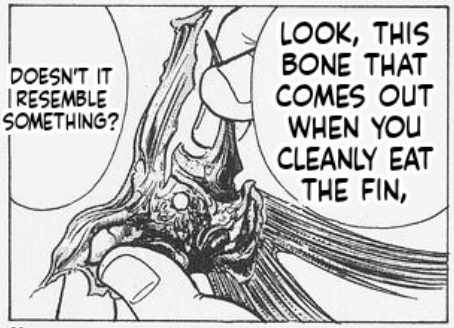
ARE YOU NOT FAMILIAR WITH 'THE SEA BREAM OF SEA BREAM'?
OH? THEN PERHAPS I SHOULD TELL YOU WHAT IT IS.
'THE SEA BREAM OF SEA BREAM'...?
WELL, THIS IS WHAT YOU CALL THE 'ULTIMATE MENU' FOR ROYALTY AND NOBILITY.
YOU REALLY DON'T UNDERSTAND, DO YOU? THE MEANING LIES IN ONLY EATING THE CHEEK MEAT.
LET ME EXPLAIN WHAT IT IS, THEN.
IS IT ALRIGHT IF I HAVE THIS SEA BREAM FROM THE OSECHI?
DON'T BE RIDICULOUS, THE BEST SEA BREAM IS THE ONE FROM AKASHI!
IT REFERS TO THE VERY BEST SEA BREAM
GOOD GRIEF, YOU REALLY DON'T GET IT, DO YOU...


WELL, PLEASE JUST WATCH.
THAT LOOKS LIKE A GOLDFISH COMPARED TO A REAL SEA BREAM...!
WHAT?! YOU MUST BE JOKING!



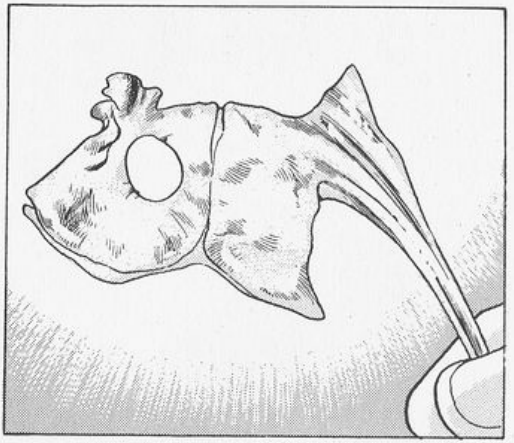
HMM...


BOTH ARE MUSCLE, AFTER ALL.
THE MEAT ON THE CHEEKS IS DELICIOUS, BUT THE MEAT FROM THIS PECTORAL FIN IS EQUALLY TASTY.

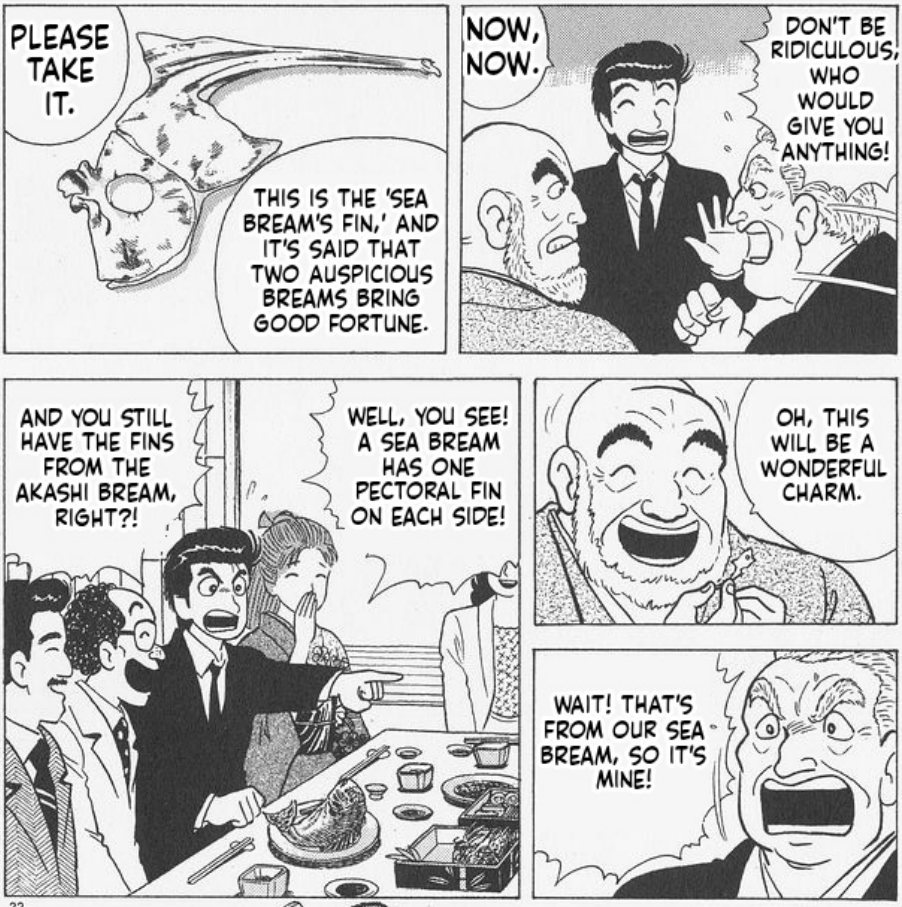

DOESN'T IT RESEMBLE SOMETHING?
LOOK, THIS BONE THAT COMES OUT WHEN YOU CLEANLY EAT THE FIN,

20

IT LOOKS JUST LIKE AN EYE WITH THE HOLE IN IT!
IT LOOKS JUST LIKE THE SHAPE OF A SEA BREAM!



INDEED, THE MEAT FROM THE CHEEKS IS DELICIOUS, AND A DISH MADE SOLELY FROM CHEEK MEAT IS QUITE LUXURIOUS...
NO, THIS IS...
HEY, IT'S THE SEA BREAM WITHIN THE SEA BREAM, THE BREAM'S BREAM.
UGH... I MUST ADMIT, THIS IS QUITE SOMETHING...
WE'VE BEEN MISSING OUT ON SUCH A DELICIOUS PART.
BUT, SIMPLY BECAUSE THEY ARE WEALTHY, THEY BECOME TOO CAUGHT UP IN THE WAYS OF THE RICH,
21
THAT'S RIGHT! EXACTLY!
REGARDLESS OF WHETHER ONE HAS MONEY OR NOT, WE MUST CAPTURE THE MOST DELICIOUS THINGS WITHOUT LETTING THEM SLIP AWAY.
WHILE THERE ARE INDEED EXPENSIVE ITEMS IN THE 'ULTIMATE MENU,'
IF IT WEREN'T FOR THIS YOUNG MAN, YOU WOULD HAVE BEEN UNDER MY CONTROL!
HMPH, DON'T GET COCKY, OHARA!
I BELIEVE THAT'S THE FUNDAMENTAL PRINCIPLE BEHIND CREATING THE 'ULTIMATE MENU.'


PLEASE TAKE IT.
THIS IS THE 'SEA BREAM'S FIN,' AND IT'S SAID THAT TWO AUSPICIOUS BREAMS BRING GOOD FORTUNE.
NOW, NOW.
DON'T BE RIDICULOUS, WHO WOULD GIVE YOU ANYTHING!
AND YOU STILL HAVE THE FINS FROM THE AKASHI BREAM, RIGHT?!
WELL, YOU SEE! A SEA BREAM HAS ONE PECTORAL FIN ON EACH SIDE!
OH, THIS WILL BE A WONDERFUL CHARM.
WAIT! THAT'S FROM OUR SEA BREAM, SO IT'S MINE!

LOOKING FORWARD TO ANOTHER DELICIOUS YEAR—
CONGRATULATIONS ON DOUBLE THE FORTUNE WITH THE SEA BREAM'S FIN!

第2話
おめでたい病気

WAKE UP AND GET TO WORK!
YAMAOKA!
東西新聞社
I FEEL LIKE I'M DYING...
BE QUIET... MY STOMACH IS CHURNING...
MY HEAD IS SPLITTING.
AH... DON'T RAISE YOUR VOICE LIKE THAT...
WHAT'S WRONG WITH YOUR HEAD?!
IT'S JUST A HANGOVER, ISN'T IT?
YOU! PRETENDING TO BE WEAK AND SICK!
2
MS. TABATA IS FINALLY GETTING MARRIED TO MR. ARAKAWA NEXT MONTH.
PARDON THE INTERRUPTION, EVERYONE, BUT WE HAVE SOME GREAT NEWS!

THANK YOU.
STARTING FROM SPRING, IT'S A GOOD OMEN!
CONGRATULATIONS!
CONGRATULATIONS, TABATA-SAN!
NO OBJECTIONS!
I AGREE!
THANK YOU IN ADVANCE.
JUST SHOWING UP ABSENTMINDEDLY DEFEATS THE PURPOSE OF INVITING EVERYONE.
WE'VE ALL BEEN INVITED TO THE WEDDING RECEPTION BY THEM.
I WAS THINKING WE COULD COME UP WITH SOME ENTERTAINMENT FOR THE WEDDING RECEPTION, WHAT DO YOU THINK?
3
I WONDER WHAT'S WRONG...
OH?
タ"

4

*TL NOTE: IF THIS WAS REAL LIFE, SHE'D BE ABOUT 4-6 WEEKS ALONG, WHICH IS USUALLY ABOUT THE TIME PEOPLE FIND OUT.

YEAH... I'VE STARTED HAVING MORNING SICKNESS...
BUT IT SEEMS REALLY HARD.
AM I HAVING MORNING SICKNESS TOO?
I SEE.

5

IT'S PROBABLY GOING TO LAST A FEW WEEKS.
東西新聞社
MRS. MITANI IS OFF AGAIN TODAY...
MUST BE TOUGH, GIVING BIRTH TO A BABY...
MORNING SICKNESS IS PAINFUL, HUH.

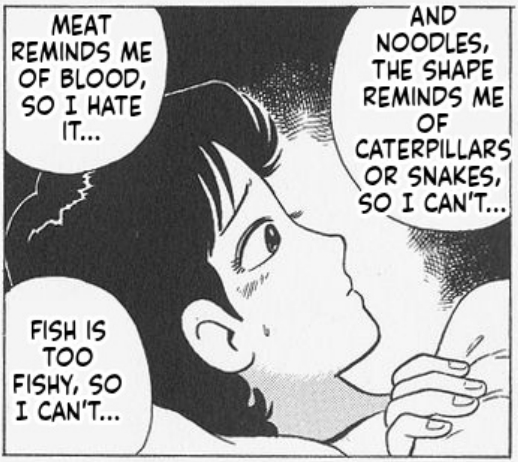
I'M REALLY SORRY TO BE A BOTHER.
HELLO.
NOT AT ALL.
HOW ARE YOU FEELING?
OH, MITANI-SAN.
WOW... IS IT REALLY THAT BAD?
THANK YOU.
PLEASE TAKE GOOD CARE OF YOURSELF.
6
I'VE COMPLETELY WORN MYSELF OUT...
SHE'S ANXIOUS TOO...
IT'S HARD FOR ME TO WATCH FROM THE SIDELINES.
AND WHEN SHE DOES EAT, IT COMES RIGHT BACK UP.
SHE HAS NO APETITE AT ALL.

I'M NOT ASKING YOU TO CURE IT!
THERE'S NO WAY I CAN CURE MORNING SICKNESS.
HUH?
YAMAOKA. LEND ME SOME WISDOM.
JIYUU-AN CONSTRUCTION COMPANY.
三谷屋
三谷
WIFE CAN EAT WHILE SHE'S SUFFERING FROM MORNING SICKNESS...
I WANT TO THINK OF SOMETHING MY
HUH?
7
NORIKO BEING BEDRIDDEN DURING THIS TIME HAS MADE IT DIFFICULT...
IT'S GOTTEN A BIT TOO OLD AND DIRTY, SO WE DECIDED TO RENOVATE IT.
OH, THE STORE...
HMM... IT SOUNDS TOUGH FOR YOU, MITANI.

IT REALLY LOOKS LIKE YOU'RE SICK.
EVEN THOUGH THEY SAY MORNING SICKNESS ISN'T AN ILLNESS...
YOU LOOK TERRIBLY WORN OUT...
MR. ARAKAWA HAS ARRIVED.
I'M COMPLETELY EXHAUSTED...
8
I'M SORRY THAT YOU'RE FEELING SO POORLY.
OH, NORIKO-SAN.
OH, MR. ARAKAWA?
I CALLED YOU HERE SO YOU CAN TAKE A LOOK FOR FUTURE REFERENCE.

DON'T TAKE A PICTURE OF ME MAKING THIS FACE!
AH, STOP!

WELL THEN.
MAKE SURE TO PROPERLY SEE THE WOMEN FIGHTING DESPERATELY TO GIVE BIRTH.


MEAT REMINDS ME OF BLOOD, SO I HATE IT...
AND NOODLES, THE SHAPE REMINDS ME OF CATERPILLARS OR SNAKES, SO I CAN'T...
FISH IS TOO FISHY, SO I CAN'T...

JUST THE SMELL OF FRESHLY COOKED RICE IS ALREADY...
THEY SAY RICE IS JUST OUT OF THE QUESTION...

9

JUST HEARING ABOUT SOUR THINGS MAKES MY STOMACH...
OH, STOP IT...

THEY OFTEN SAY THEY CRAVE SOUR THINGS, RIGHT?

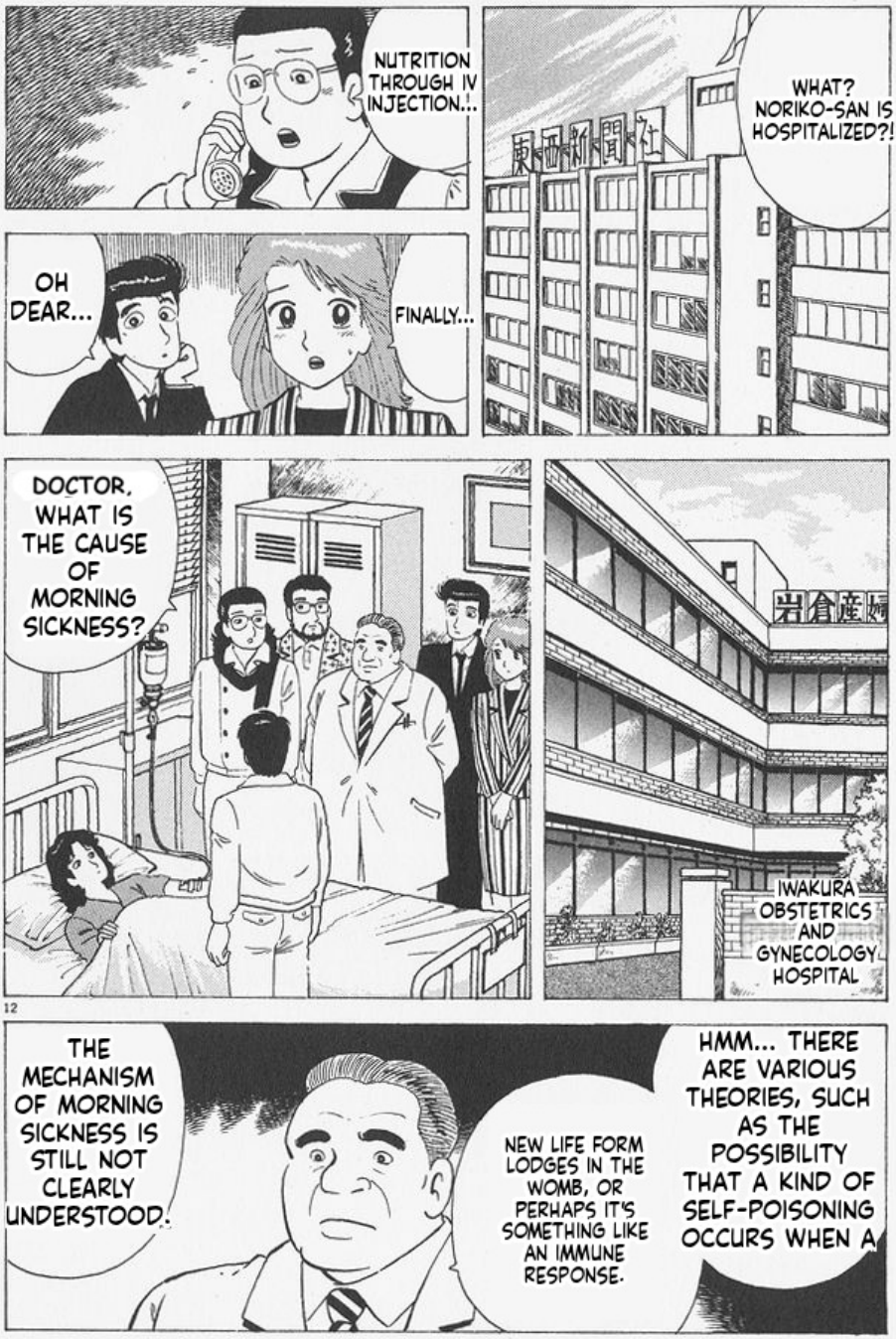
WHEN BOILED, THEY GET ALL SOGGY AND FEEL GROSS...
VEGETABLES SMELL TOO GREEN WHEN RAW,

MAYBE SOME CLEAR SOUP...
SOME SUGAR WATER AND...
SO THEN, WHAT EXACTLY CAN YOU EAT?
I ARRANGED THE ROSES YOU GAVE ME, ARAKAWA-SAN.
WELL, IS THAT REALLY ALL?
IT'S JUST LIKE BEING A GRASSHOPPER...
OH RIGHT, EXCUSE ME FOR A MOMENT.
THE FOREMAN HAS SOMETHING HE WANTS TO DISCUSS.
10
YES, IT HAPPENED TO COINCIDE WITH THE STORE RENOVATIONS AT A BAD TIME.
IT MUST BE TOUGH BEING SO BUSY.
HM
THANK YOU, ARAKAWA-SAN, IT'S MY FAVORITE FLOWER.
WOW, IT'S BEAUTIFUL!
I'M JUST GLAD YOU LIKE IT.

YOU DON'T NEED TO WORRY ABOUT THE STORE; JUST FOCUS ON GIVING BIRTH TO A HEALTHY BABY.
WHAT ARE YOU SAYING, NORIKO-SAN?
I SHOULD BE THE ONE HELPING OUT AT A TIME LIKE THIS, BUT I'M DEALING WITH MORNING SICKNESS...
I'M REALLY SORRY.
I'M SO ANXIOUS THAT I HAVE TO EAT NUTRITIOUS FOOD FOR THAT...
IF I'M BEING TREATED SO IMPORTANTLY, I HAVE TO GIVE BIRTH TO A HEALTHY BABY...
BUT I FEEL SICK RIGHT AFTER EATING...
WELL, YOU HAVE A KIND MOTHER-IN-LAW.
THAT'S WHY I FEEL EVEN MORE PATHETIC...

11

WHAT SHOULD I DO...?

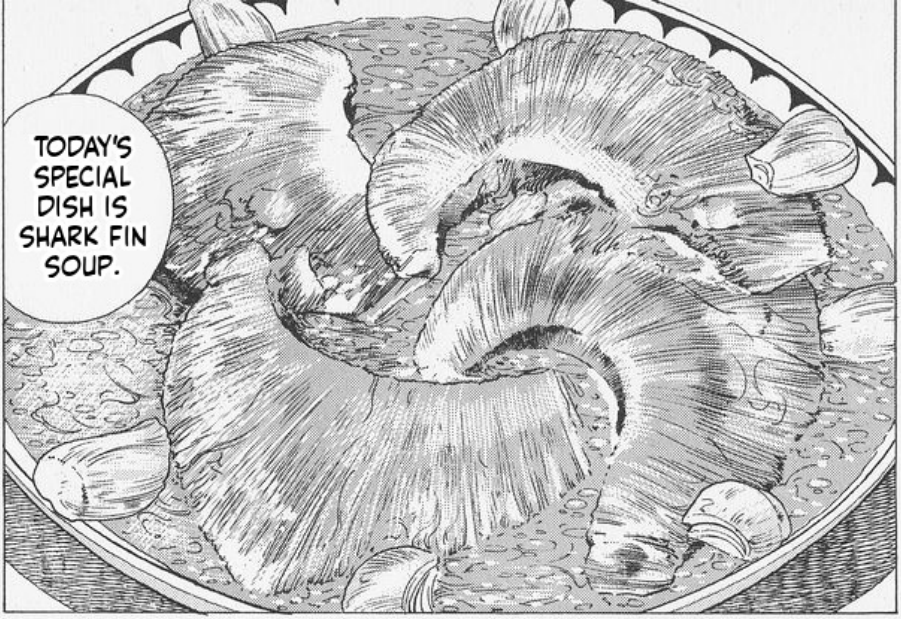


12

*TL NOTE: I'M NOT SURE WHERE MEDICAL SCIENCE WAS IN 1990, BUT WE KNOW TODAY THAT IT'S CAUSED LARGELY BY HORMONAL SHIFTS. A RAPID RISE IN HCG AND ESTROGEN AS WELL AS A MOTHER'S SENSITIVITY TO THE GDF15 HORMONE PRODUCED BY THE FETUS.

*TL NOTE: OKAY, WHO GAVE THIS GUY A MEDICAL DEGREE? THIS IS JUST COMPLETE NONSENSE.

DON'T SAY SUCH UNREASONABLE THINGS.
IS THERE ANYTHING THAT HAS NO SMELL, TASTES GOOD, AND IS NUTRITIOUS?
ANYWAY, IT SEEMS LIKE YOU'RE BECOMING SENSITIVE TO SMELLS.
STILL, I WONDER IF THERE'S ANYTHING NORIKO CAN EAT...
IT IS IMPOSSIBLE, HUH...
YOU CAN'T REALLY TASTE ANYTHING.
SPEAKING OF WHICH, WHEN YOU CATCH A COLD AND YOUR NOSE GETS BLOCKED,
THE WORD 'FLAVOR' REALLY HIGHLIGHTS HOW MUCH OF A ROLE SMELL PLAYS IN THE TASTE OF THINGS.
14
飯店
TAIOU HANTEN.
LET'S GO EAT SOMETHING DELICIOUS TO TAKE OUR MINDS OFF THINGS.
I FEEL SORRY FOR THE MITANI COUPLE, BUT,
I'M STARTING TO FEEL A BIT QUEASY MYSELF.
I AGREE.

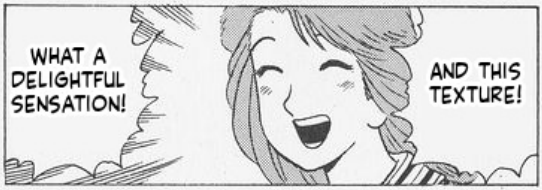

TODAY'S SPECIAL DISH IS SHARK FIN SOUP.

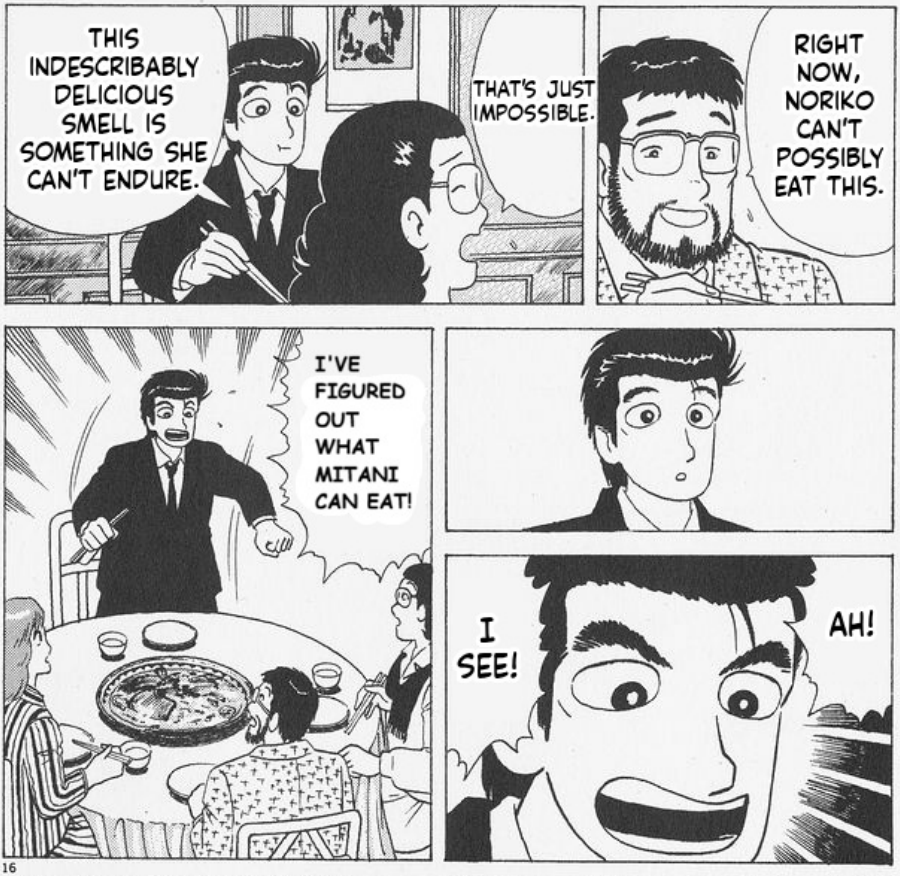
WOW!
WOW, HERE IT COMES!

THANK YOU.
MY GOODNESS, WANG, YOU'VE OUTDONE YOURSELF AGAIN.

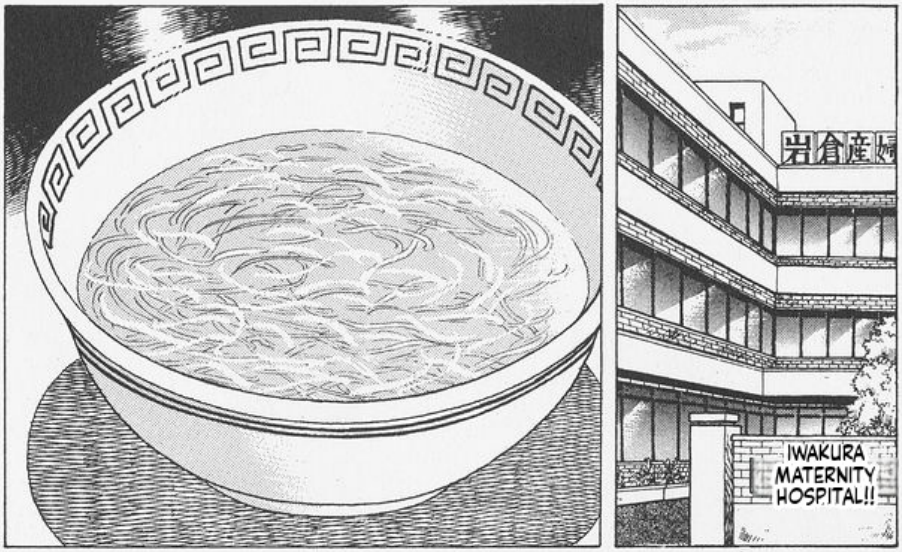
RICH AND THICK!
OH, HOW DELICIOUS IT IS!

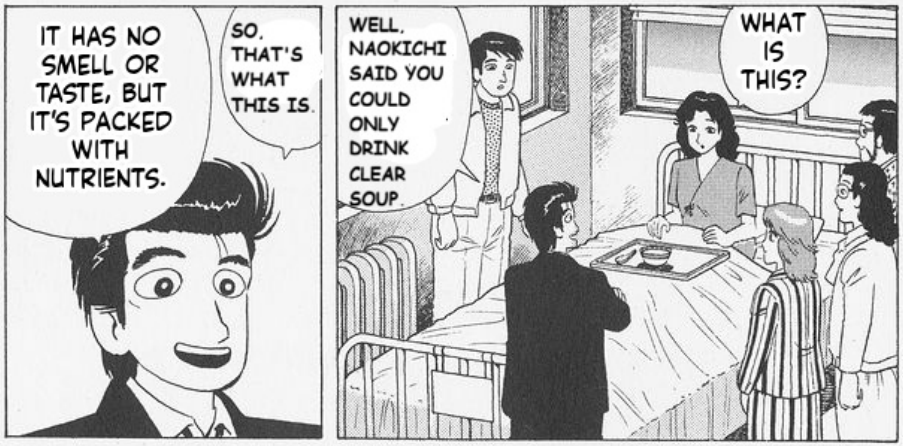
15


WHAT A DELIGHTFUL SENSATION!
AND THIS TEXTURE!

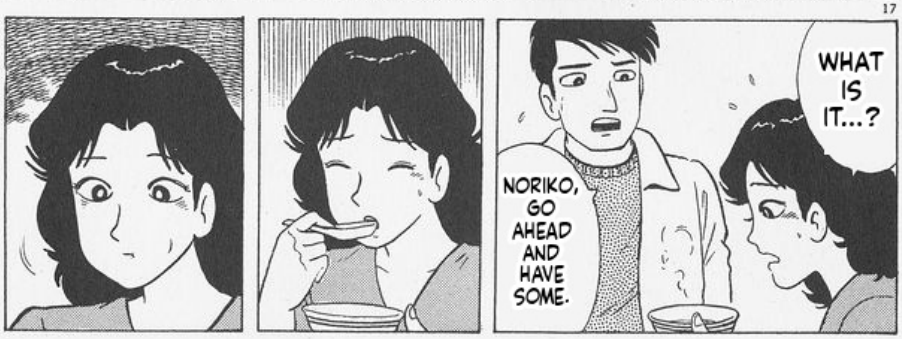

THIS INDESCRIBABLY DELICIOUS SMELL IS SOMETHING SHE CAN'T ENDURE.
THAT'S JUST IMPOSSIBLE.
RIGHT NOW, NORIKO CAN'T POSSIBLY EAT THIS.
I'VE FIGURED OUT WHAT MITANI CAN EAT!
I SEE!
AH!
16

IT'S SOMETHING THAT HAS NO SMELL BUT IS DELICIOUS.
WHAT ON EARTH IS IT?
HUH?


岩倉産婦
IWAKURA MATERNITY HOSPITAL!!

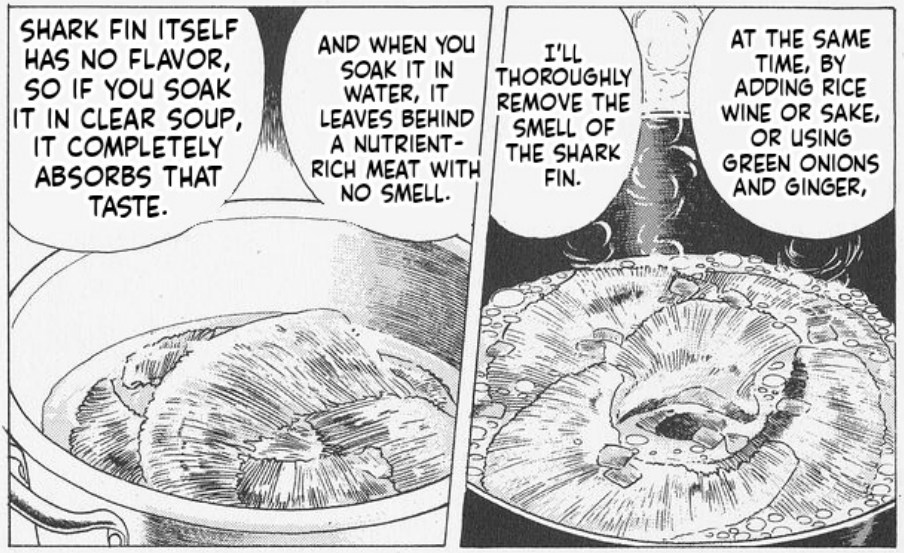

WHAT IS THIS?
WELL, NAOKICHI SAID YOU COULD ONLY DRINK CLEAR SOUP.
SO, THAT'S WHAT THIS IS.
IT HAS NO SMELL OR TASTE, BUT IT'S PACKED WITH NUTRIENTS.

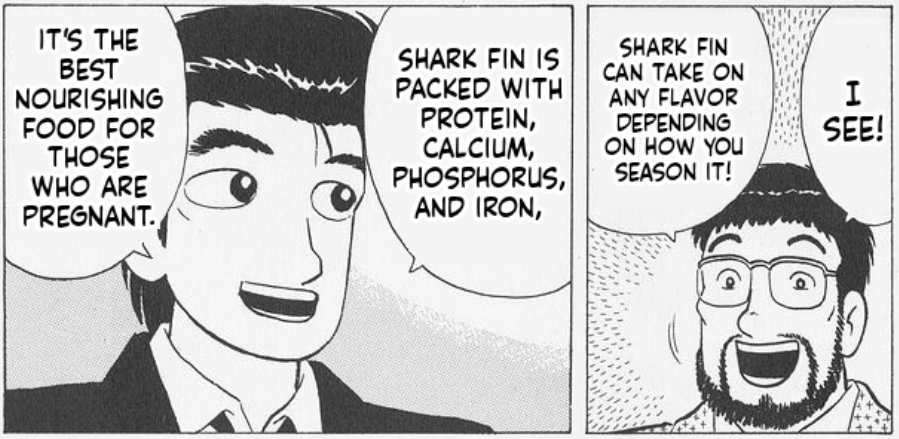
17


WHAT IS IT...?
NORIKO, GO AHEAD AND HAVE SOME.

IT'S BEEN A WHILE SINCE I'VE HEARD NORIKO SAY SOMETHING IS DELICIOUS!
OH!
BUT IT HAS A CHEWY TEXTURE...
IT'S DELICIOUS!
OH REALLY... JUST THE SMELL OF THE BROTH... AND THE TASTE IS JUST THE BROTH'S TASTE...
BECAUSE THE SHARK FIN YOU EAT IN CHINESE CUISINE HAS A RICH TASTE AND AROMA.
THAT'S A MISCONCEPTION; SHARK FIN ITSELF HAS NO TASTE OR AROMA.
OH, SHARK FIN?
WHAT IS THIS?
IT'S SHARK FIN.
YOU SIMMER IT ON LOW HEAT FOR MORE THAN THREE DAYS TO REHYDRATE IT.
YOU TAKE THE DRIED SHARK FIN, SIMMER IT ON LOW HEAT FOR A LONG TIME,
PEEL IT, AND SOAK IT IN WATER,

DELICIOUS!





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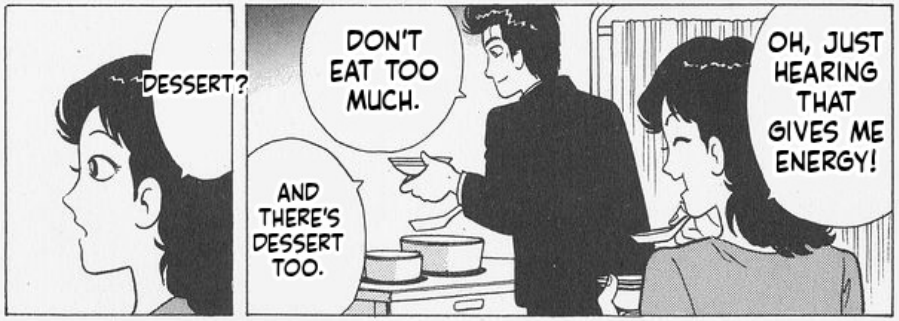
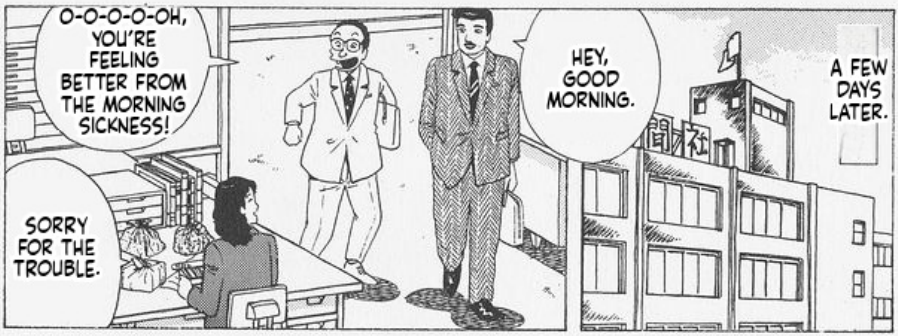


43 *TL NOTE: OH BOY, HERE WE GO WITH THIS AGAIN. MOST DOCTORS AGREE THAT PREGNANT WOMEN SHOULD AVOID EATING SHARK, SWORDFISH, AND KING MACKEREL DUE TO THE HIGH LEVELS OF MERCURY.

OH, THE ROSE SCENT!
BUT WHAT ARE THOSE LITTLE PEARLS INSIDE...?
YES, THE ROSE FRAGRANCE IS REFRESHING.
THIS CAME FROM THE ROSES THAT MR. ARAKAWA BROUGHT YOU.
20
I ADDED IT TO THE SUGAR SYRUP AND DROPPED IN A BIT OF ROSE PETAL JAM.
TAPIOCA, MADE FROM CASSAVA, IS ROUND LITTLE PEARLS.
IN CHINESE DESSERTS, THEY USE COCONUT MILK.
DELICIOUS!
WELL, THEY'RE BOUNCY...

DELICIOUS!

WHEN I HEARD THAT NORIKO CAN ONLY HAVE CLEAR BROTH AND SUGAR WATER, I CAN'T BELIEVE YOU MADE THIS MUCH WITH JUST THAT.
YAMAOKA-SAN, YOU'RE AMAZING.
THIS IS THE BEST DESSERT!
NO WAY... IT'S SO REFRESHING!
OH!
OKAY, YOU'VE HAD ENOUGH.
WITH THIS, I'M NOT AFRAID OF MORNING SICKNESS ANYMORE.
HOW LUCKY TO FIND SUCH GOOD INGREDIENTS!
AND YET IT HAS NO SMELL OR TASTE,
GIVE ME THAT!
AH, COME ON! MY MORNING SICKNESS IS GONE!
WHY ARE YOU BEING SO MEAN?
21
THEY SAY IF YOU GET TOO SPOILED BY KINDNESS, YOUR MORNING SICKNESS WON'T GO AWAY.
IT'S THE DOCTOR'S ORDERS.


O-O-O-O-OH, YOU'RE FEELING BETTER FROM THE MORNING SICKNESS!
SORRY FOR THE TROUBLE.
HEY, GOOD MORNING.
A FEW DAYS LATER.

THIS IS FOR 11 O'CLOCK, AND THIS IS FOR LUNCH.
THIS IS FOR 10 O'CLOCK.
AND THIS IS FOR 2 O'CLOCK, 3 O'CLOCK, AND 4 O'CLOCK... AND SO ON.

IS IT ALREADY TIME FOR A MEAL?

I FOUND OUT THAT IF I EAT IN SMALL PORTIONS, I DON'T FEEL NAUSEOUS.

22

BABY IN MY BELLY.
IT'S NOT JUST ME EATING IT, TOMII. IT'S THE

WOW, REALLY?! ARE YOU GOING TO EAT ALL OF THAT IN ONE DAY?!

第3話
グルメ志向

CELEBRATING NEW YEAR IN PARIS MUST HAVE BEEN FUN.

SPENDING THE NEW YEAR IN A FOREIGN COUNTRY WITH JUST THE GUIDE AND ASSISTANTS IS SO DULL.

I WENT THERE FOR WORK,
SO IT WASN'T INTERESTING AT ALL.

SEEMS LIKE HE REALLY WANTED YOU TO COME, KURITA-SAN.

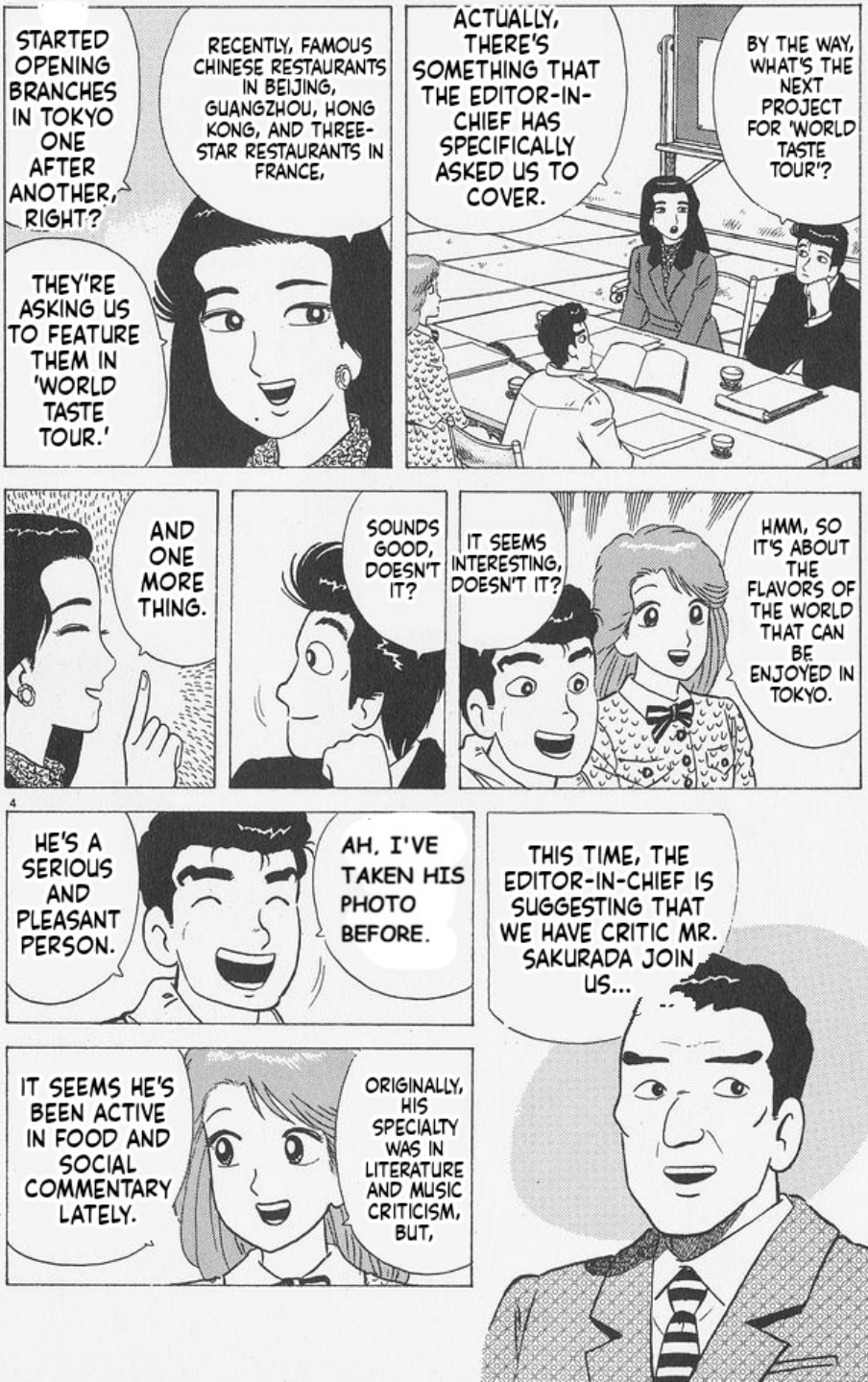
2

...IT WAS AMAZING, EVERYWHERE WAS JUST FILLED WITH JAPANESE PEOPLE.

MUST BE NICE TO BE IN EUROPE OR AMERICA FOR NEW YEAR'S.
I HEARD YOU WENT TO NEW YORK CITY, FUTAKI-SAN.

UGH...!
HUH?

AT THE SHOPS ON FIFTH AVENUE, IT'S ALL JUST JAPANESE.
NEW YORK WAS AMAZING TOO.
IFFANY&C
TIFFANY
IT WAS AS IF THEY HAD BEEN OCCUPIED BY A JAPANESE BUYING ARMY...
PLACES LIKE THE FAMOUS BRAND STORES IN BALI,
CHANEL
CHANEL
CHAN
WHY IS THAT?
I FELT THE SAME WAY.
IT LOOKED GREEDY AND PATHETIC.
BUT WATCHING IT, I DIDN'T FEEL ENVIOUS AT ALL.
THOSE WHO HAVE MONEY REALLY HAVE IT.
WOW... THEY'RE TRULY NOUVEAU RICHE.
THAT'S ABSOLUTELY TRUE.
IT ALL FEELS VERY VULGAR, DOESN'T IT?
IT FEELS BARBARIC TO THINK THAT JAPANESE PEOPLE ARE PLUNDERING WESTERN CULTURE WITH THE VIOLENCE OF MONEY.
BRAND [3] PRODUCTS ARE CERTAINLY ONE OF THE PRODUCTS OF WESTERN CULTURE.


STARTED OPENING BRANCHES IN TOKYO ONE AFTER ANOTHER, RIGHT?
RECENTLY, FAMOUS CHINESE RESTAURANTS IN BEIJING, GUANGZHOU, HONG KONG, AND THREE-STAR RESTAURANTS IN FRANCE,
THEY'RE ASKING US TO FEATURE THEM IN 'WORLD TASTE TOUR.'
ACTUALLY, THERE'S SOMETHING THAT THE EDITOR-IN-CHIEF HAS SPECIFICALLY ASKED US TO COVER.
BY THE WAY, WHAT'S THE NEXT PROJECT FOR 'WORLD TASTE TOUR'?
AND ONE MORE THING.
SOUNDS GOOD, DOESN'T IT?
IT SEEMS INTERESTING, DOESN'T IT?
HMM, SO IT'S ABOUT THE FLAVORS OF THE WORLD THAT CAN BE ENJOYED IN TOKYO.
4
HE'S A SERIOUS AND PLEASANT PERSON.
AH, I'VE TAKEN HIS PHOTO BEFORE.
THIS TIME, THE EDITOR-IN-CHIEF IS SUGGESTING THAT WE HAVE CRITIC MR. SAKURADA JOIN US...
IT SEEMS HE'S BEEN ACTIVE IN FOOD AND SOCIAL COMMENTARY LATELY.
ORIGINALLY, HIS SPECIALTY WAS IN LITERATURE AND MUSIC CRITICISM, BUT,

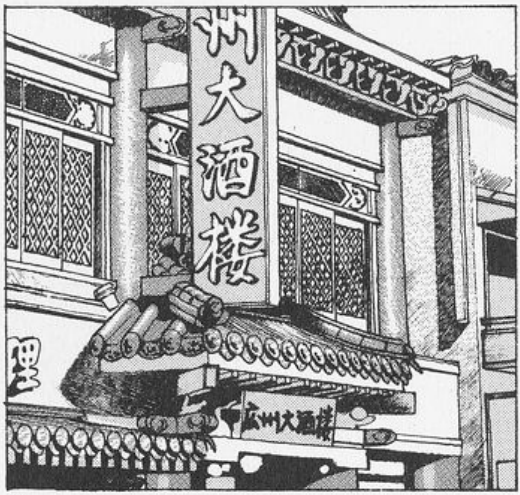
SAKURADA-SAN WOULD BE THE PERFECT PERSON TO JOIN US THIS TIME.
I THINK HE'S A PERFECT FIT FOR THIS UPCOMING PROJECT.
HE HAS PLENTY OF EXPERIENCE ABROAD AND EXCELS AT COMPARING AND DISCUSSING JAPANESE AND FOREIGN FOOD CULTURES, SO
NO OBJECTIONS!
...AND SO, THAT'S WHY WE WOULD REALLY LOVE TO HAVE YOUR COOPERATION, MR. SAKURADA.
5
IT'S KIND OF YOU TO OFFER...
WELL...
?
BUT WE WOULD BE HONORED TO HAVE YOU JOIN US.
YOU'VE ALREADY GIVEN US SO MANY OPINIONS REGARDING EACH OF THE SHOPS,

NO!
WHY?!
I THINK I'M GOING TO STOP WRITING ABOUT FOOD.
ACTUALLY...
YOU SAID YOU WERE IN CHARGE OF CREATING THE 'ULTIMATE MENU'.
WHAT ON EARTH HAPPENED?!
IT'S A BIG DEAL THAT MR. SAKURADA IS QUITTING FOOD CRITICISM!
6
!
SIR, THAT'S A BIT TOO...
IS THERE REALLY ANY MEANING IN CREATING AN 'ULTIMATE MENU'?
DON'T YOU FEEL EMPTY DOING THAT KIND OF WORK?
THINGS LIKE 'WORLD FLAVOR TOURS'...

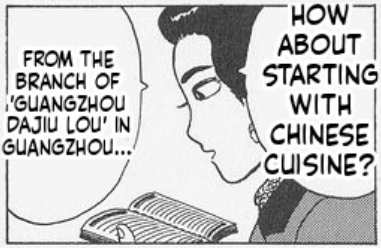
I WONDER IF THERE WAS ANY MEANING IN THAT...
I'VE WRITTEN FOOD CRITIQUES, BUT...
I MYSELF HAVE QUESTIONED THE WAY I'VE LIVED UNTIL NOW...
I'M SORRY, I DON'T MEAN TO BELITTLE YOUR WORK...
.....
YOU'RE SERIOUS AND STRICT, AND YOU ONLY SPEAK THE TRUTH...
THAT'S RIGHT, OTHER FOOD CRITICS ARE JUST LIKE THOSE WHO RIDE THE GOURMET BOOM, BUT YOU'RE DIFFERENT.
WHY...? YOUR WORK AS A CRITIC IS TRULY ADMIRABLE.
7
.....
AND PLEASE REPORT TO ME IF YOU FELT ANYTHING AT ALL...
YOU SHOULD FIRST VISIT THAT AUTHENTIC CHINESE RESTAURANT AND THE THREE-STAR FRENCH RESTAURANT...
LET'S MEET ANOTHER TIME...

I WONDER WHAT HAPPENED...
TO THINK ABOUT QUITTING YOUR JOB IS QUITE A BIG DEAL.

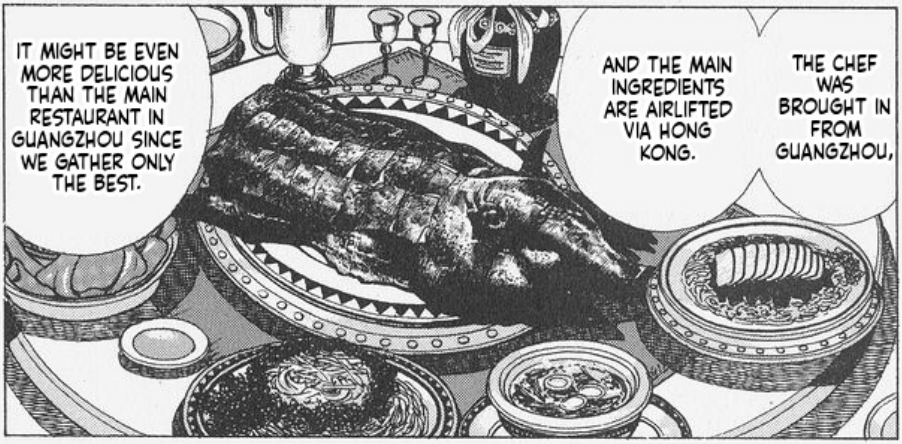
I'M SURPRISED THAT DR. SAKURADA IS GOING TO STOP REVIEWING FOOD...


廣州大酒樓

WELL, ANYWAY, LET'S CHECK OUT THE RESTAURANTS.


FROM THE BRANCH OF 'GUANGZHOU DAJIU LOU' IN GUANGZHOU...
HOW ABOUT STARTING WITH CHINESE CUISINE?

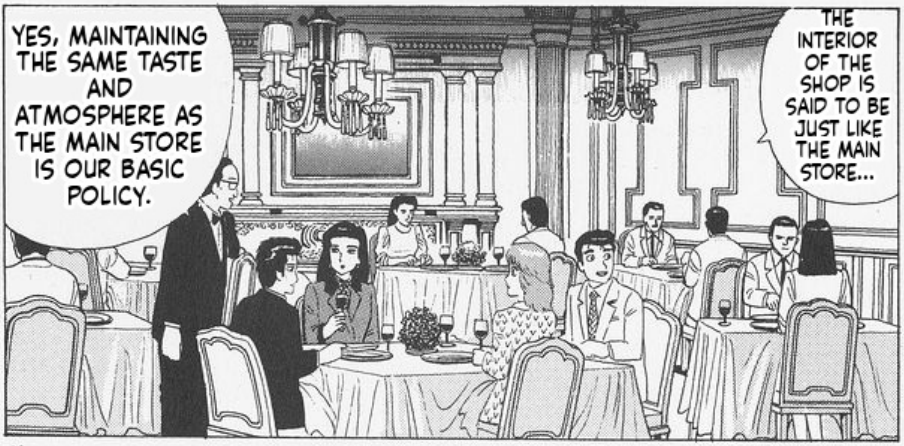
8


IT MIGHT BE EVEN MORE DELICIOUS THAN THE MAIN RESTAURANT IN GUANGZHOU SINCE WE GATHER ONLY THE BEST.
AND THE MAIN INGREDIENTS ARE AIRLIFTED VIA HONG KONG.
THE CHEF WAS BROUGHT IN FROM GUANGZHOU,

IT SEEMS LIKE THE WHOLE RESTAURANT HAS MOVED TO TOKYO.
SO, YOU CAN MAKE ALL THE SIGNATURE DISHES FROM THE MAIN STORE IN GUANGZHOU.
OF COURSE.
THAT'S AMAZING.
THIS KIND OF CUISINE IS SOMETHING ONLY THE ANCIENT NOBILITY COULD AFFORD.
THE PRICES ARE HIGH, BUT COMPARED TO GOING TO GUANGZHOU, IT'S A BARGAIN.
I SEE, AS EXPECTED, IT'S THE AUTHENTIC TASTE.
BUT YOU CAN EAT IT IN MODERN JAPAN.
ほおっほっほ
LONG LIVE JAPAN, THE ECONOMIC POWERHOUSE!

WE USE MANY INGREDIENTS DIRECTLY SHIPPED FROM PARIS, SO THE TASTE IS THE SAME AS THE MAIN STORE.

THE CHEF COMES EVERY MONTH TO TAKE CHARGE.
THE CHEF FROM THE MAIN STORE IN PARIS IS HERE AS WELL,
CHEZ ALAIN


YES, MAINTAINING THE SAME TASTE AND ATMOSPHERE AS THE MAIN STORE IS OUR BASIC POLICY.
THE INTERIOR OF THE SHOP IS SAID TO BE JUST LIKE THE MAIN STORE...

10

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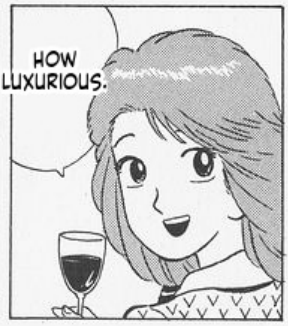
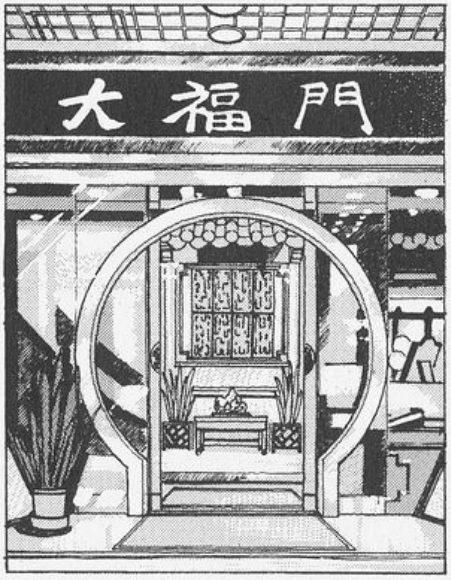
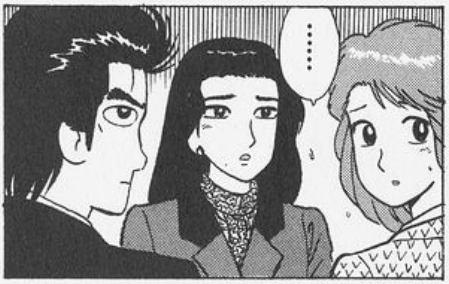

HOW LUXURIOUS.

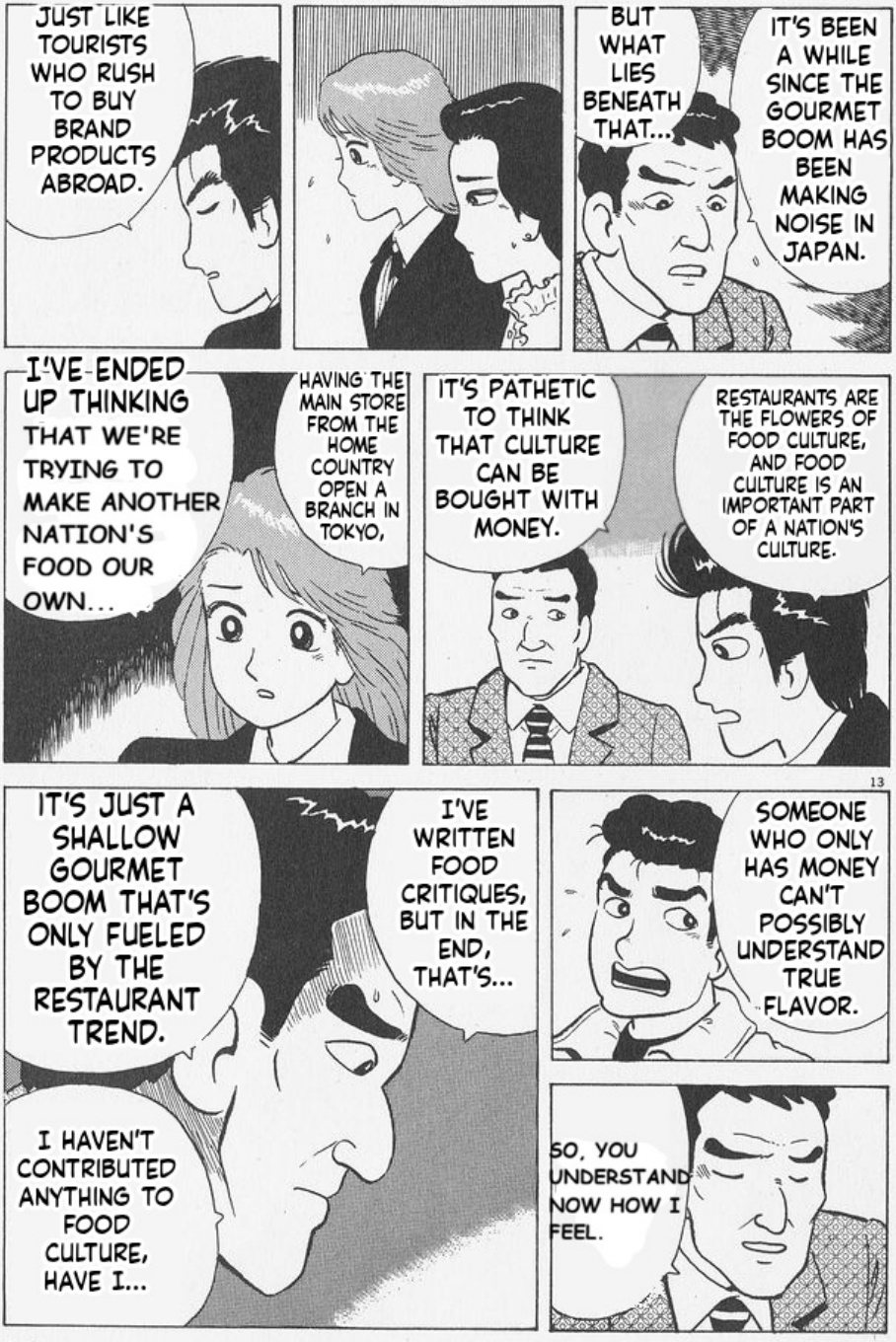
DELICIOUSNESS 26

11



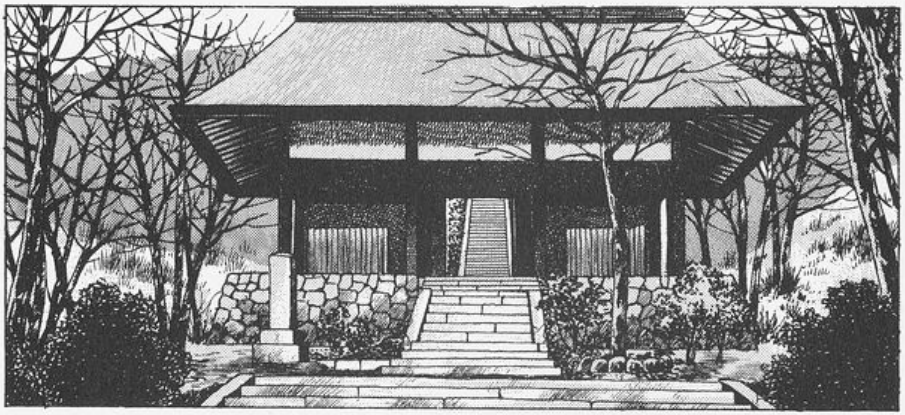


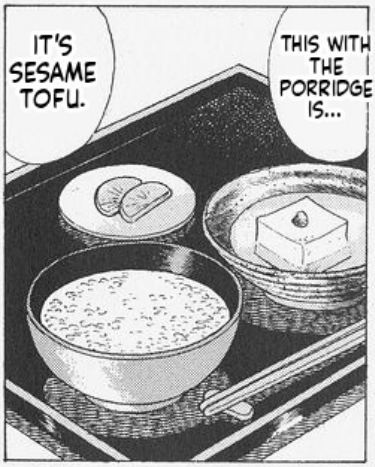
VERY GENEROUS, AREN'T YOU?
I'M GOING TO HAVE THAT TOP-TIER GOURMET DISH.
THIS RESTAURANT'S MAIN BRANCH IS THE MOST LUXURIOUS IN HONG KONG, RIGHT?
BRING OUT THE MOST EXPENSIVE DISHES, LINED UP!
COME ON, COME ON, WE'RE NOT SKIMPING ON THE BUDGET HERE!
12
IT'S CERTAINLY EXTREME, BUT I DON'T THINK IT'S UNUSUAL.
I SOMEHOW FEEL DISAPPOINTED...
HA HA HA, YOU'VE REALLY HAD QUITE THE EXTREME EXPERIENCE.


JUST LIKE TOURISTS WHO RUSH TO BUY BRAND PRODUCTS ABROAD.
BUT WHAT LIES BENEATH THAT...
IT'S BEEN A WHILE SINCE THE GOURMET BOOM HAS BEEN MAKING NOISE IN JAPAN.
I'VE ENDED UP THINKING THAT WE'RE TRYING TO MAKE ANOTHER NATION'S FOOD OUR OWN...
HAVING THE MAIN STORE FROM THE HOME COUNTRY OPEN A BRANCH IN TOKYO,
IT'S PATHETIC TO THINK THAT CULTURE CAN BE BOUGHT WITH MONEY.
RESTAURANTS ARE THE FLOWERS OF FOOD CULTURE, AND FOOD CULTURE IS AN IMPORTANT PART OF A NATION'S CULTURE.
13
IT'S JUST A SHALLOW GOURMET BOOM THAT'S ONLY FUELED BY THE RESTAURANT TREND.
I'VE WRITTEN FOOD CRITIQUES, BUT IN THE END, THAT'S...
I HAVEN'T CONTRIBUTED ANYTHING TO FOOD CULTURE, HAVE I...
SOMEONE WHO ONLY HAS MONEY CAN'T POSSIBLY UNDERSTAND TRUE FLAVOR.
SO, YOU UNDERSTAND NOW HOW I FEEL.

.....
I WONDER IF THE 'ULTIMATE MENU' IS JUST A VAIN ATTEMPT TO BOOST THAT SHALLOW GOURMET BOOM...
TO ELABORATE FURTHER..!
I DON'T MIND, BUT...
HMM? BREAKFAST?
HOW ABOUT HAVING BREAKFAST TOGETHER THIS SATURDAY?
SAKURADA.
14
YAMAOKA, YOU'RE THINKING SOMETHING, AREN'T YOU...

DELICIOUSNESS 26





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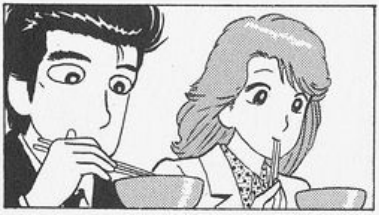
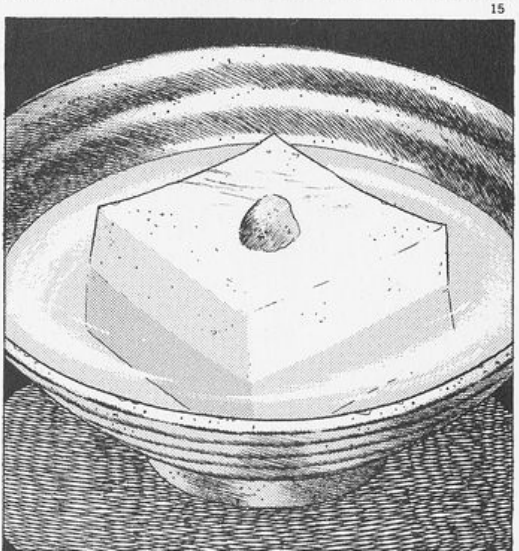
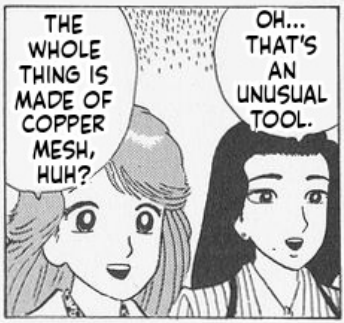
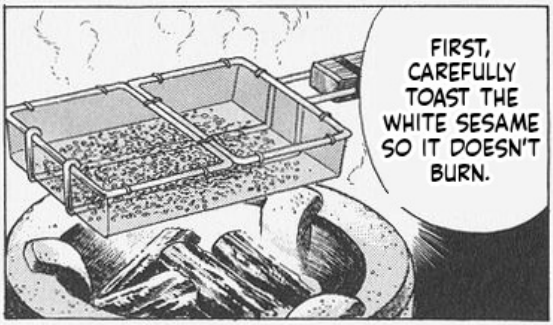


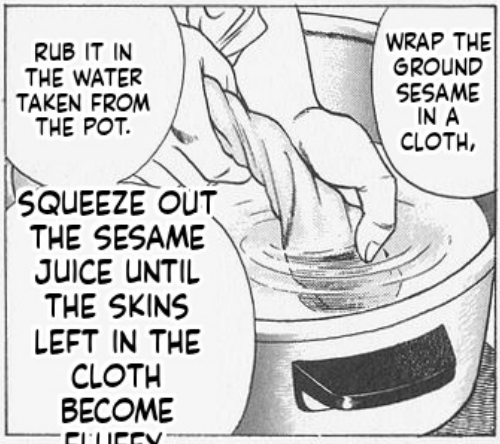


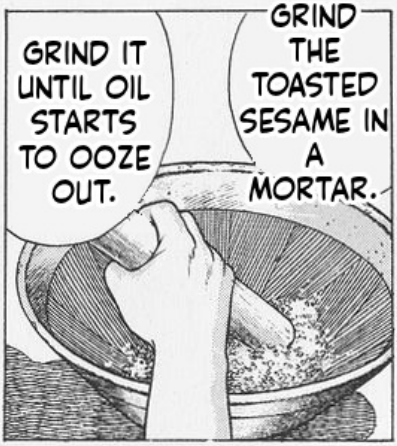
IT'S SO CRISP AND REFRESHING!
I'VE EATEN SESAME TOFU MANY TIMES,
THIS IS DIFFERENT FROM ANYTHING I'VE HAD BEFORE!
OH... HOW WONDERFUL!
AND THE NUTTINESS IS ESPECIALLY VIBRANT.
INDEED, BUT THIS ONE IS LIGHT AND REFRESHING.
MANY SESAME TOFU HAVE A FLAVOR THAT'S TOO STRONG, MAKING THEM HEAVY OR RICH, BUT...
16
WE'RE GOING TO BE TAUGHT HOW TO MAKE THIS SESAME TOFU LATER.
IS THAT TRUE? I CAN'T WAIT!

DELICIOUSNESS 26









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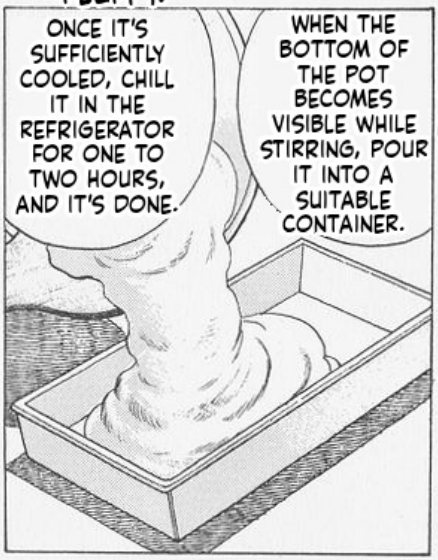
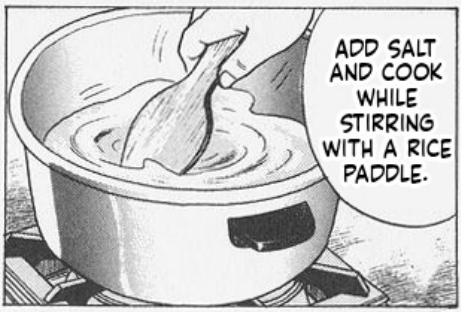


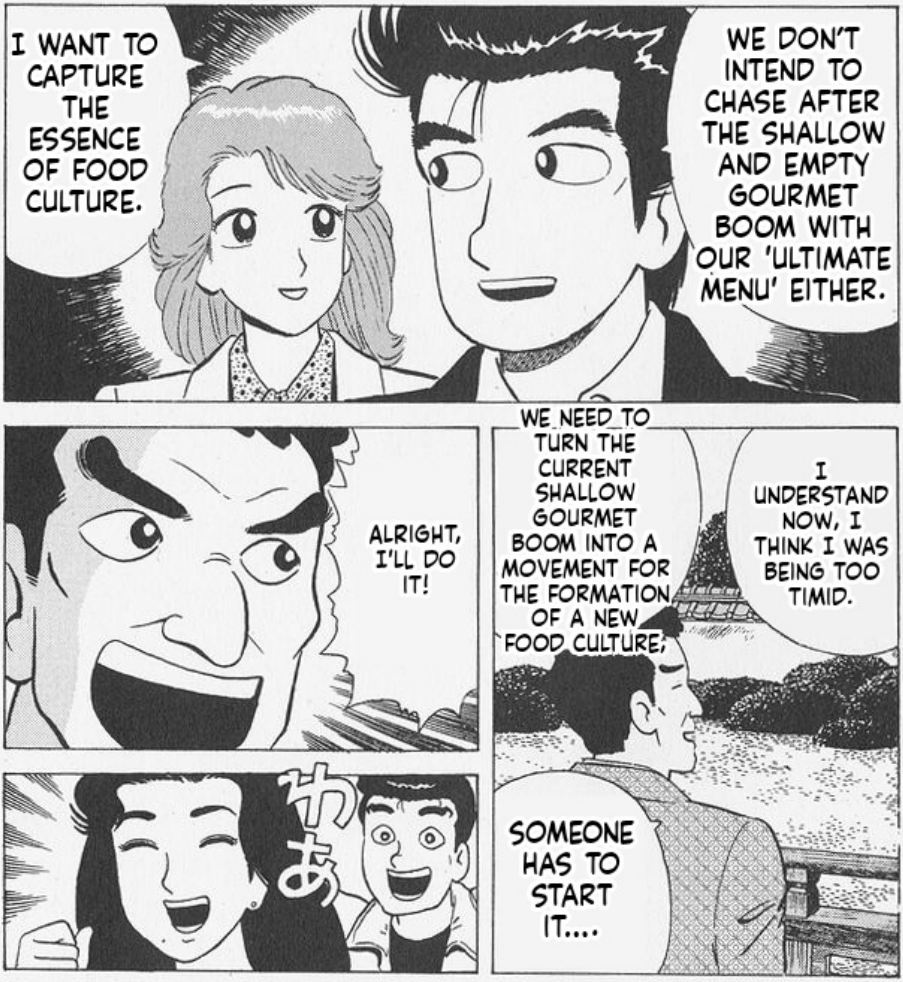


63 *TL NOTE: YOSHINO'S HONKUZU, FOR THOSE THAT DON'T KNOW, IS ARROWROOT (KUDZU) STARCH MADE IN NARA.

WOW, IT REALLY TAKES A LOT OF EFFORT.
ROAST THE SESAME SEEDS, WRAP THEM IN A CLOTH, AND SQUEEZE OUT JUST THE SESAME JUICE.
DISCARDING THE SKIN IS CRUCIAL.
IT'S VEGETARIAN CUISINE, SO WE ONLY USE KELP FOR THE BROTH.
TAKE A SMALL BOWL AND SERVE IT IN YOUR PREFERRED SIZE, ADDING THE BROTH.
BUT THAT LEAVES SOME BITTERNESS AND OFF-FLAVORS, PREVENTING A CLEAN TASTE.
WITH A FOOD PROCESSOR OR READY-MADE SESAME PASTE.
RECENTLY, SOME PLACES USE GROUND SESAME MADE ALL AT ONCE
18
THAT SINCERITY REALLY MAKES A DECISIVE DIFFERENCE IN THE TASTE...
HMM...

I WISH THOSE WHO ARE FEELING GOOD ABOUT RESTAURANT HOPPING DURING THE GOURMET
BOOM COULD TASTE SOMETHING LIKE THIS...
MR. SAKURADA, HOW WAS YOUR BREAKFAST TODAY?
IT'S WONDERFUL; I CAN SAY IT'S A PRIDE OF JAPANESE FOOD CULTURE.
THE REASON WHY THE JAPANESE GOURMET BOOM HAS BECOME SO SUPERFICIAL IS,
THE VOICES OF JOURNALISM THAT SENSATIONALIZED FOR THE SAKE OF INCREASING SALES AND RATINGS,
AND THE HIRED CRITICS SUPPORTING THE FOOD INDUSTRY, HAVE BEEN VERY LOUD.
THAT'S WHY I BROUGHT YOU HERE.
THAT'S RIGHT.
WHAT?
19
IN RESPONSE TO THAT, WHAT HAVE YOU, MR. SAKURADA, BEEN DOING?
THERE HAVE BEEN FAR TOO FEW WHO SERIOUSLY DISCUSS FOOD CULTURE AND ADVOCATE FOR THE AUTHENTICITY OF FOOD.

BUT IF YOU LOSE SIGHT OF YOUR OWN CULTURE, YOU WON'T BE ABLE TO TRULY UNDERSTAND THE CULTURES OF OTHER COUNTRIES EITHER.
IF WE DON'T FIRMLY GRASP THE FOUNDATION OF OUR FOOD CULTURE, WE'LL JUST BE SWEPT AWAY BY SURFACE-LEVEL SPLENDOR.
HOWEVER, IT'S ABNORMAL FOR PRESENT-DAY JAPAN TO SIMPLY BUY INTO THAT AND CONSIDER IT SUFFICIENT.
IT'S FINE TO ENJOY THE BEAUTY OF OTHER COUNTRIES' CULTURES.
CHEZ ALAI
IF WE CAN HELP PEOPLE UNDERSTAND THAT FOUNDATION, WE MIGHT BE ABLE TO TRANSFORM THE SUPERFICIAL GOURMET BOOM INTO SOMETHING DEEPER.
THE FOUNDATION OF JAPANESE FOOD CULTURE IS NOT LIMITED TO SESAME TOFU; THERE ARE MANY ASPECTS.
20
SAKURADA-SAN, THIS IS SOMETHING ONLY YOU CAN DO.
IT'S NOT SOMETHING THAT CAN BE WRITTEN BY CRITICS COLLUDING WITH VENDORS OR BY JOURNALISM THAT FABRICATES ARTICLES FOR PROFIT.


I WANT TO CAPTURE THE ESSENCE OF FOOD CULTURE.
WE DON'T INTEND TO CHASE AFTER THE SHALLOW AND EMPTY GOURMET BOOM WITH OUR 'ULTIMATE MENU' EITHER.
ALRIGHT, I'LL DO IT!
わあ
WE NEED TO TURN THE CURRENT SHALLOW GOURMET BOOM INTO A MOVEMENT FOR THE FORMATION OF A NEW FOOD CULTURE.
I UNDERSTAND NOW, I THINK I WAS BEING TOO TIMID.
SOMEONE HAS TO START IT....
21
I FEEL LIKE I'VE BEEN TRICKED BY A SESAME FLY.
BUT... SOMEHOW I FEEL FLATTERED JUST BY A PIECE OF SESAME TOFU.
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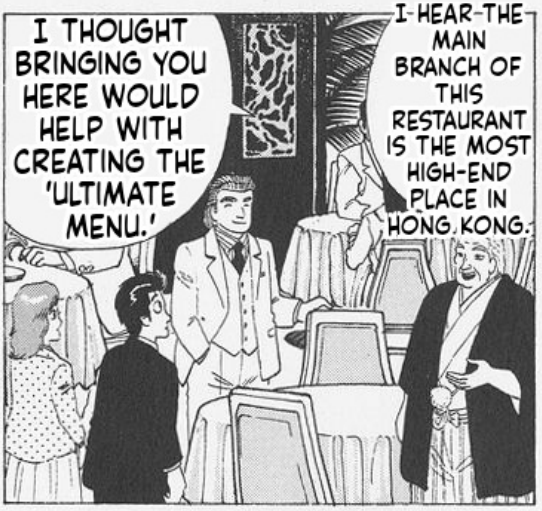
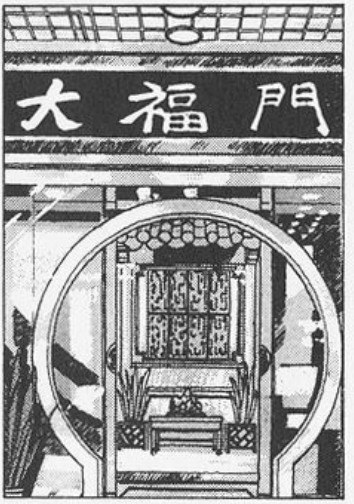
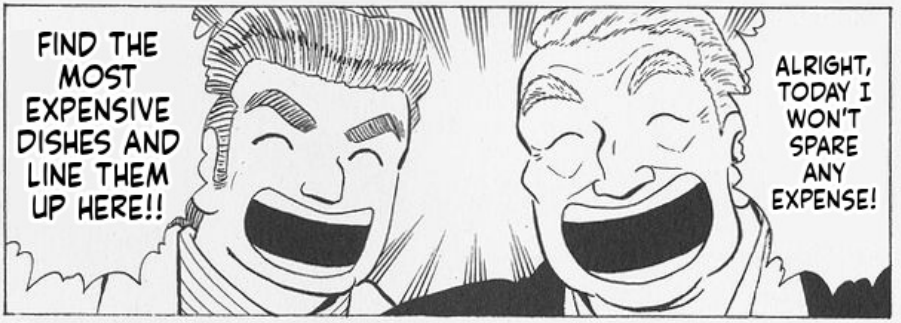

I THOUGHT BRINGING YOU HERE WOULD HELP WITH CREATING THE 'ULTIMATE MENU.'
I-HEAR-THE MAIN BRANCH OF THIS RESTAURANT IS THE MOST HIGH-END PLACE IN HONG KONG.


大福門


FIND THE MOST EXPENSIVE DISHES AND LINE THEM UP HERE!!
ALRIGHT, TODAY I WON'T SPARE ANY EXPENSE!

THIS IS HOPELESS...

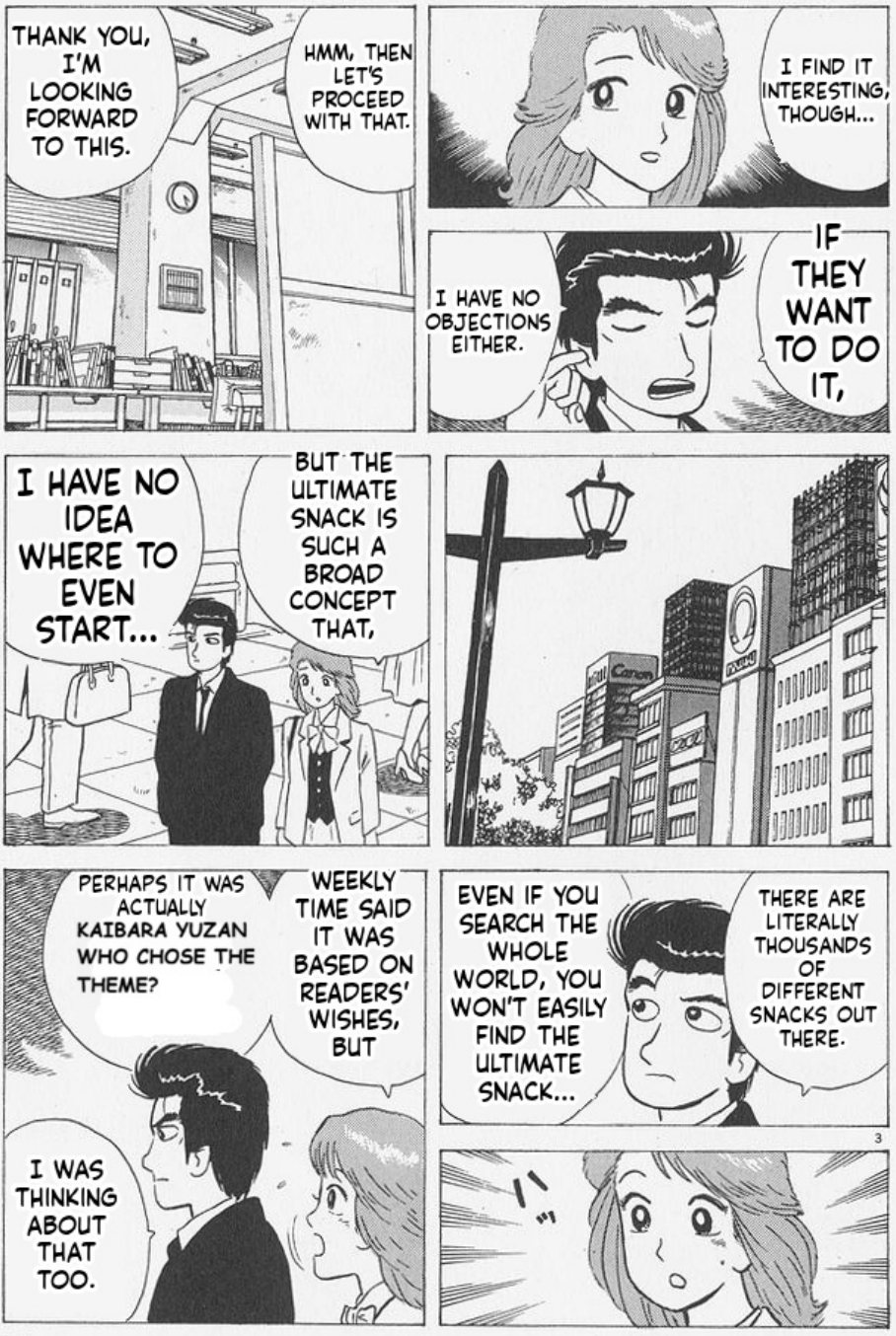
HM? WHAT'S THE MATTER?

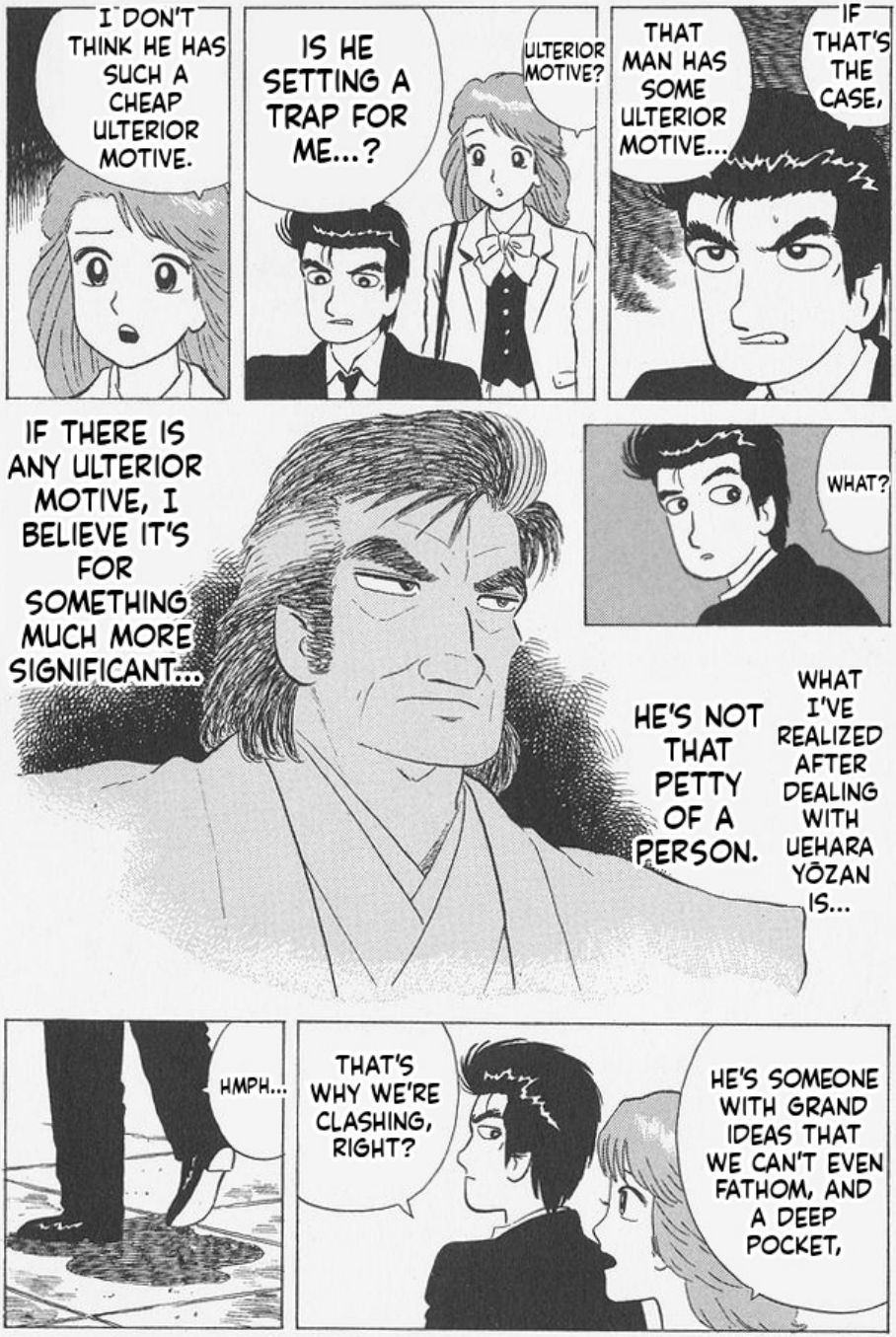
WHAT'S THE MATTER WITH YOU IDIOTS?!
WHAT'S WRONG? AREN'T YOU TWO HUNGRY!?!

第4話
究極VS至高
菓子対決!!〈前編〉

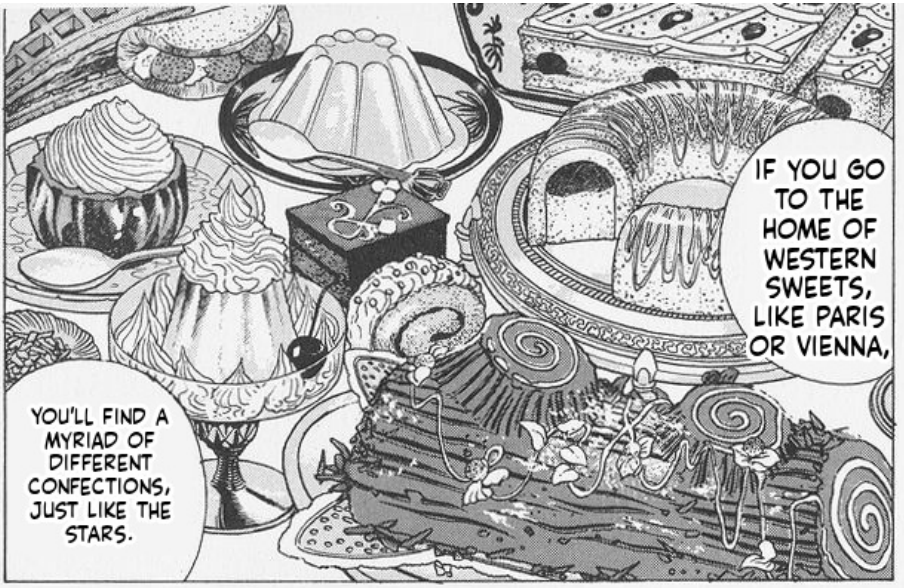
I'M SURPRISED THAT YOU WANT US TO DO SWEETS.
THIS TIME'S BATTLE BETWEEN THE 'ULTIMATE MENU' AND THE 'SUPREME MENU' IS, SWEETS.
OH, I SEE...
WE CAN'T CONTINUE TO DISAPPOINT OUR READERS.
IT SEEMS THAT AMONG THE READERS, THERE IS A STRONG REQUEST FOR US TO FEATURE SWEETS,
IT MAY BE A BIT TOO EARLY FOR SWEETS AFTER A MEAL, CONSIDERING WE'RE STILL IN THE MIDST OF A SHOWDOWN...
2
YAMAOKA-KUN, KURITA-KUN, WHAT DO YOU THINK?
WHAT DOES THE TEITO SHIMBUN SAY?
THEY SEEM FINE WITH IT. KAIBARA-SENSEI HAS NO OBJECTIONS.
FROM WHAT I'VE PRIVATELY INQUIRED,

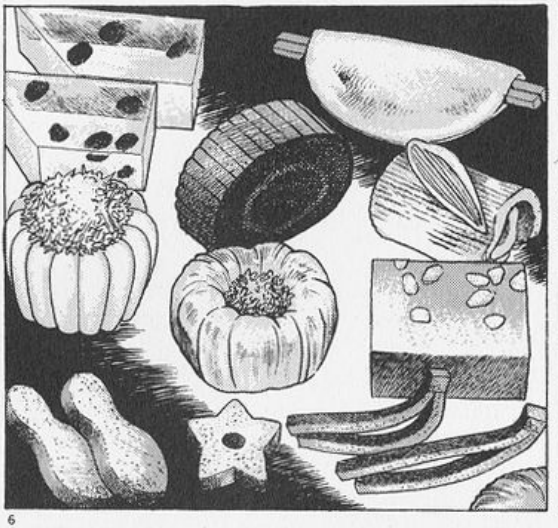
DELICIOUSNESS 26



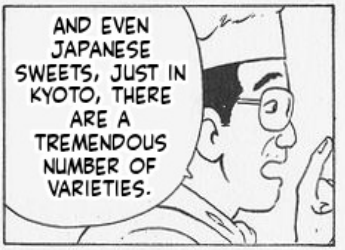

I DON'T THINK HE HAS SUCH A CHEAP ULTERIOR MOTIVE.
IS HE SETTING A TRAP FOR ME...?
ULTERIOR MOTIVE?
THAT MAN HAS SOME ULTERIOR MOTIVE...
IF THAT'S THE CASE,
WHAT?
IF THERE IS ANY ULTERIOR MOTIVE, I BELIEVE IT'S FOR SOMETHING MUCH MORE SIGNIFICANT...
HE'S NOT THAT PETTY OF A PERSON.
WHAT I'VE REALIZED AFTER DEALING WITH UEHARA YŌZAN IS...
HMPH...
THAT'S WHY WE'RE CLASHING, RIGHT?
HE'S SOMEONE WITH GRAND IDEAS THAT WE CAN'T EVEN FATHOM, AND A DEEP POCKET,

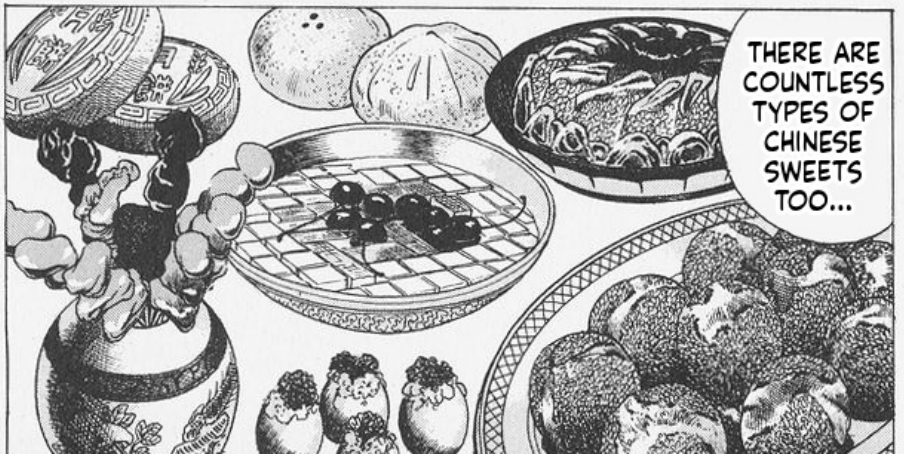
YOU'LL NEVER BEAT KAIBARA YUZAN WHILE YOU'RE TALKING ABOUT SUCH TRIVIAL THINGS!
MR. YAMAOKA!
WELL, IF YOU THINK HE'S SO GRAND, WHY DON'T YOU GO WORK WITH HIM?!
KIHACHI
AOYAMA 'KIHACHI'
YOU REALLY SAY WHATEVER YOU WANT, DON'T YOU...
WHAT?!
DAMN IT...
5
I HAVE ABOUT 300 TO 400 DESSERT RECIPES MYSELF.
KAGUMA YOSHIAKI
I APPRECIATE YOU ASKING ME TO LEND YOU MY WISDOM, HOWEVER,
WOW! THAT'S QUITE A BIG DEAL!

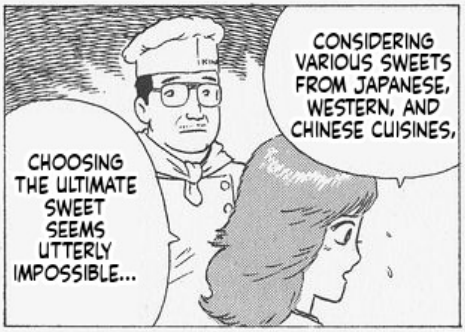

IF YOU GO TO THE HOME OF WESTERN SWEETS, LIKE PARIS OR VIENNA,
YOU'LL FIND A MYRIAD OF DIFFERENT CONFECTIONS, JUST LIKE THE STARS.



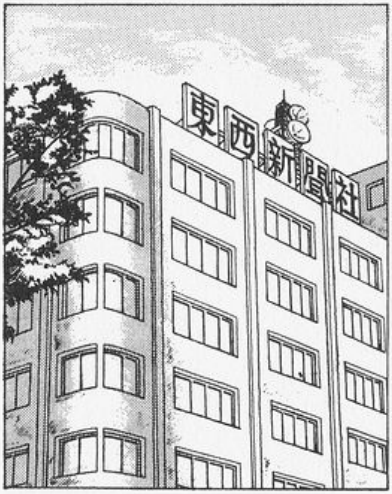
OH MY!
THERE ARE SO MANY WESTERN SWEETS AS WELL...

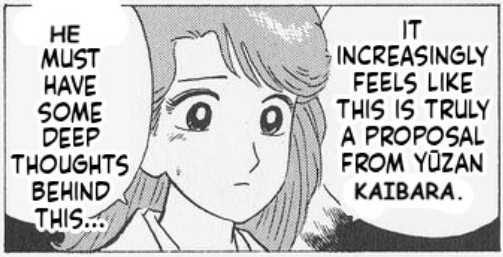

AND EVEN JAPANESE SWEETS, JUST IN KYOTO, THERE ARE A TREMENDOUS NUMBER OF VARIETIES.


THERE ARE COUNTLESS TYPES OF CHINESE SWEETS TOO...


CONSIDERING VARIOUS SWEETS FROM JAPANESE, WESTERN, AND CHINESE CUISINES,
CHOOSING THE ULTIMATE SWEET SEEMS UTTERLY IMPOSSIBLE...

HMM... WELL, THAT'S SOMETHING I'VE KNOWN FROM THE START,
BEING TOLD THAT AGAIN BY KAGUMA REALLY HITS HARD...


東西新聞社


IT INCREASINGLY FEELS LIKE THIS IS TRULY A PROPOSAL FROM YŪZAN KAIBARA.
HE MUST HAVE SOME DEEP THOUGHTS BEHIND THIS...

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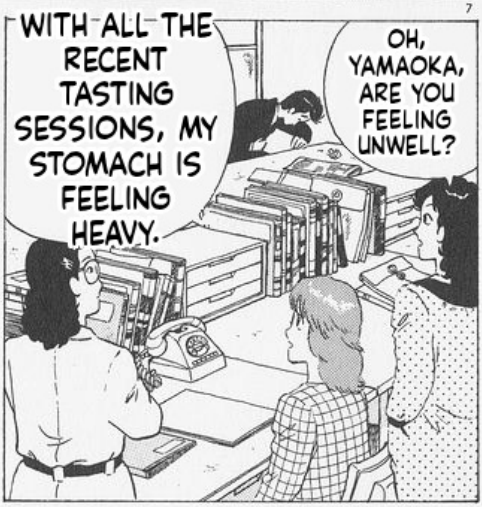
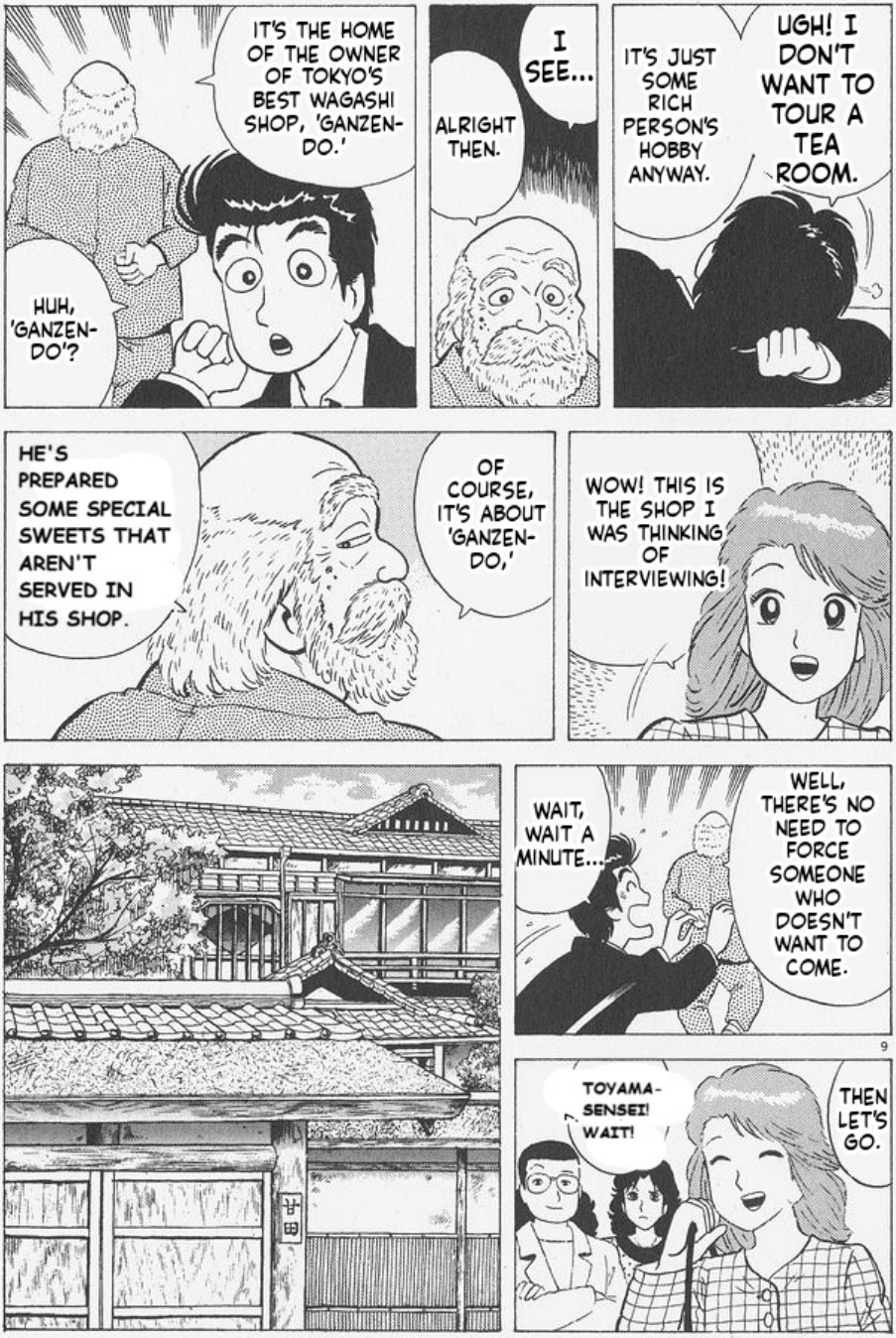
7

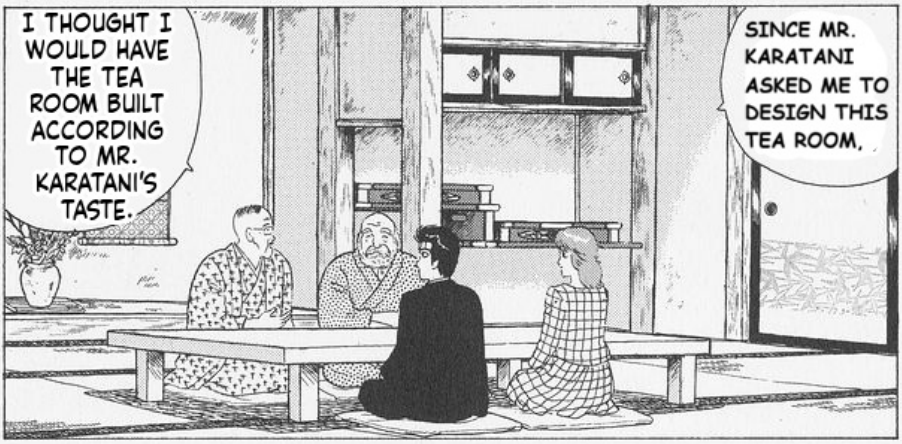
HOW CARELESS OF YOU.
NOT LIKE YOU, SHIRO YAMAOKA, TO BE SO WASTEFUL.

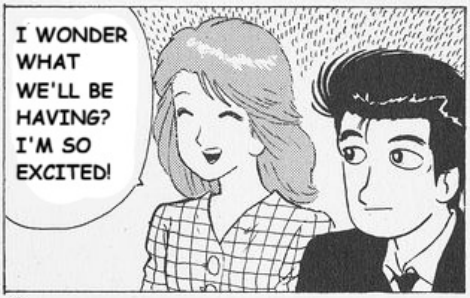
ぷっ。


OH, YAMAOKA, ARE YOU FEELING UNWELL?
WITH ALL THE RECENT TASTING SESSIONS, MY STOMACH IS FEELING HEAVY.

WASN'T THAT SEXUAL HARASSMENT?
HOW RUDE!
WHAT A WORLD! WOMEN CAN SAY WHATEVER THEY WANT ABOUT MEN AND GET AWAY WITH IT!
YEAH, WELL YOUR BELLY IS SO BIG WHEN YOU WALK, YOU MAKE THE GROUND SHAKE.
HMPH, THAT SIDE WILL SOON BE A HUMAN DUMP.
OH, TOYAMA-SENSEI! GOOD TO SEE YOU AGAIN!
IS THERE SOMETHING YOU NEED?
SHIROU, WHAT ARE YOU GETTING ALL WORKED UP ABOUT?
8
I'LL LET YOU SEE IT.
WELL, ACTUALLY, I WAS ASKED TO DESIGN A TEA ROOM, AND IT'S FINISHED NOW.
WHAT DO YOU MEAN BY LEARNING?
NOT EXACTLY, BUT I THOUGHT I'D GIVE YOU A CHANCE TO LEARN.


IT'S THE HOME OF THE OWNER OF TOKYO'S BEST WAGASHI SHOP, 'GANZEN-DO.'
HUH, 'GANZEN-DO'?
I SEE...
ALRIGHT THEN.
UGH! I DON'T WANT TO TOUR A TEA ROOM.
IT'S JUST SOME RICH PERSON'S HOBBY ANYWAY.
OF COURSE, IT'S ABOUT 'GANZEN-DO,'
HE'S PREPARED SOME SPECIAL SWEETS THAT AREN'T SERVED IN HIS SHOP.
WOW! THIS IS THE SHOP I WAS THINKING OF INTERVIEWING!
宇田
WAIT, WAIT A MINUTE...
WELL, THERE'S NO NEED TO FORCE SOMEONE WHO DOESN'T WANT TO COME.
9
TOYAMA-SENSEI! WAIT!
THEN LET'S GO.


I THOUGHT I WOULD HAVE THE TEA ROOM BUILT ACCORDING TO MR. KARATANI'S TASTE.
SINCE MR. KARATANI ASKED ME TO DESIGN THIS TEA ROOM,


I WONDER WHAT WE'LL BE HAVING? I'M SO EXCITED!

THIS NEW TEA ROOM IS TRULY A MASTERPIECE.
I'VE DESIGNED SEVERAL TEA ROOMS OVER THE YEARS, HOWEVER,

10

I'VE COME TO SEE THE TEA ROOM.

WE HAVE ANOTHER GUEST...

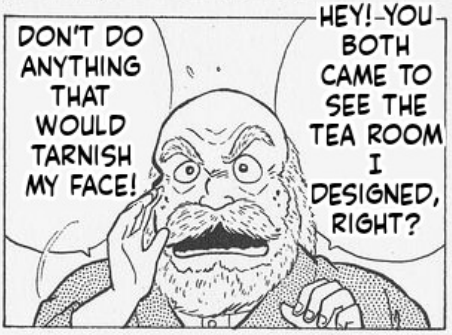
WHO COULD IT BE?
HMM?

OH, WELL, WELL, IT'S MR. KAIBARA! HELLO!

HEY, YUZAN!
WELL!

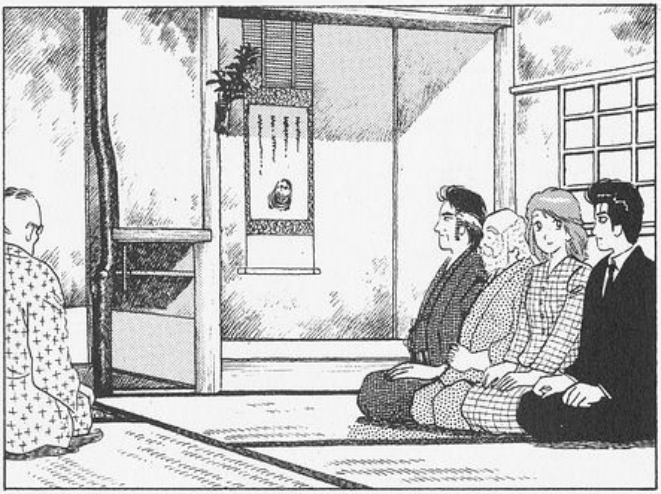
HUH!

11


DON'T DO ANYTHING THAT WOULD TARNISH MY FACE!
HEY!-YOU BOTH CAME TO SEE THE TEA ROOM I DESIGNED, RIGHT?

WELL THEN, LET'S HEAD TO THE TEA ROOM RIGHT AWAY...

HMM, THIS IS QUITE AN IMPRESSIVE PIECE OF WORK.



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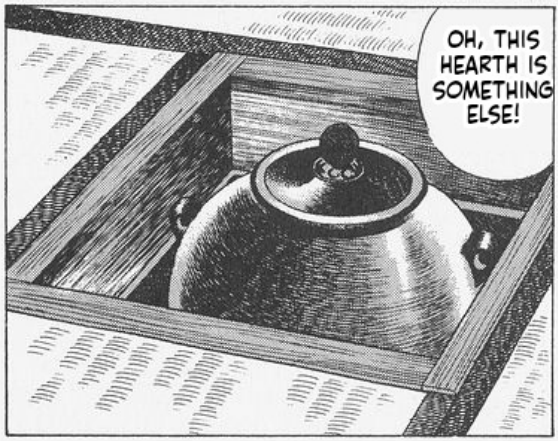
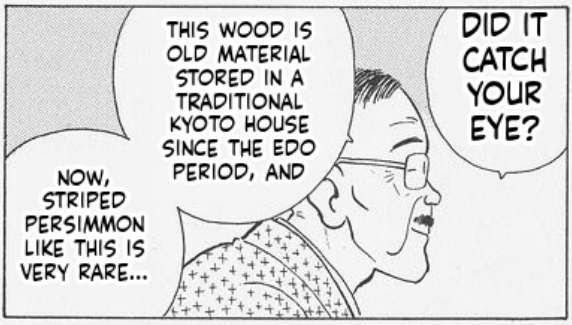
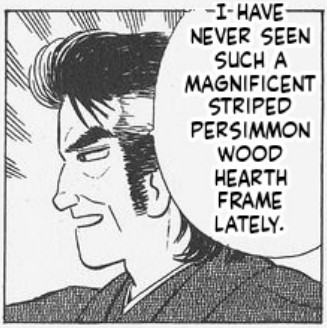
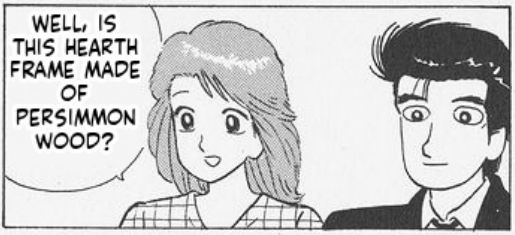
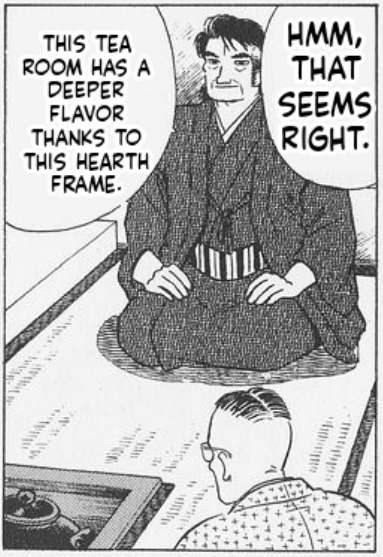

OH, THIS HEARTH IS SOMETHING ELSE!

EVERYTHING HERE HAS A REFINED, RUSTIC CHARM...


DID IT CATCH YOUR EYE?
THIS WOOD IS OLD MATERIAL STORED IN A TRADITIONAL KYOTO HOUSE SINCE THE EDO PERIOD, AND
NOW, STRIPED PERSIMMON LIKE THIS IS VERY RARE...


I HAVE NEVER SEEN SUCH A MAGNIFICENT STRIPED PERSIMMON WOOD HEARTH FRAME LATELY.


WELL, IS THIS HEARTH FRAME MADE OF PERSIMMON WOOD?


HMM, THAT SEEMS RIGHT.
THIS TEA ROOM HAS A DEEPER FLAVOR THANKS TO THIS HEARTH FRAME.

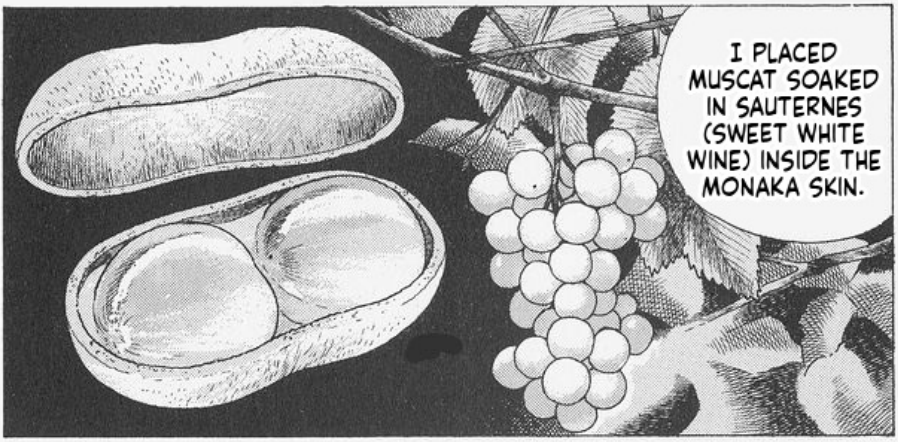
IT'S JUST THE RIGHT MATERIAL FOR A HEARTH FRAME.
PERSIMMON WOOD IS HARD AND DENSE, MAKING IT RESISTANT TO HEAT AND LESS PRONE TO DEFORMATION.

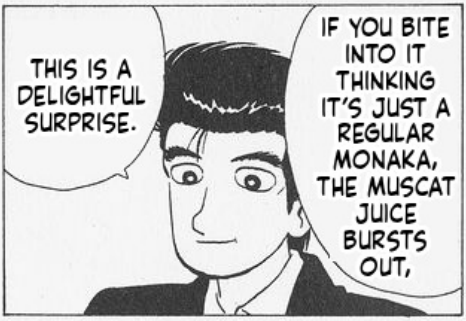
13

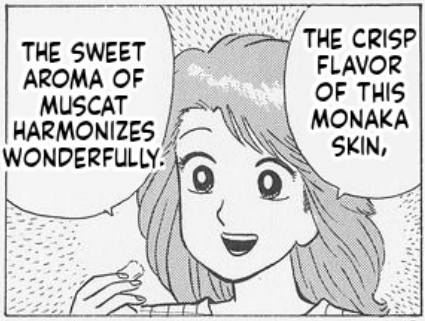
I'LL ACCEPT IT.
WITH PLEASURE.

SINCE WE HAVE THE CHANCE, I WOULD LIKE TO OFFER YOU SOME TEA...

I HEARD THERE WOULD BE A NEW KIND OF SWEET TODAY...
OH, IS IT A MOCHI?
WELL, GIVE IT A TRY.
OH HO!
IT'S MUSCAT!
THAT'S RIGHT.
WOW, THIS IS!
WELL!


I PLACED MUSCAT SOAKED IN SAUTERNES (SWEET WHITE WINE) INSIDE THE MONAKA SKIN.


THIS IS A DELIGHTFUL SURPRISE.
IF YOU BITE INTO IT THINKING IT'S JUST A REGULAR MONAKA, THE MUSCAT JUICE BURSTS OUT,


THE SWEET AROMA OF MUSCAT HARMONIZES WONDERFULLY.
THE CRISP FLAVOR OF THIS MONAKA SKIN,

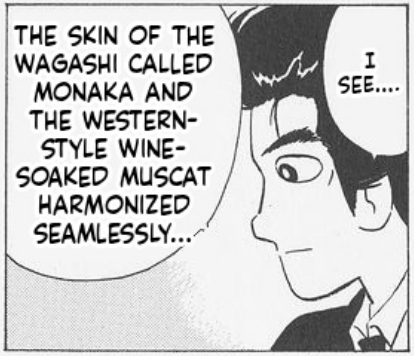
15

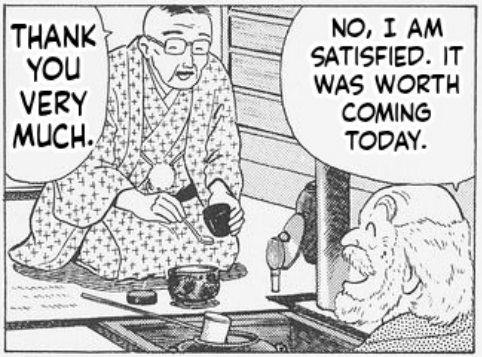
I'D SAY ITS LIFESPAN IS AT MOST FIVE MINUTES.
THIS WILL BE PREPARED JUST BEFORE YOU ENJOY IT.

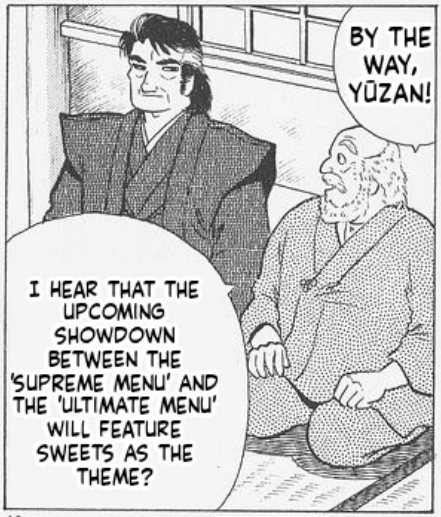
THE SKIN OF THE MONAKA QUICKLY BECOMES SOGGY WITH THE MUSCAT JUICE.
HOWEVER, THIS WON'T SELL IN STORES.
THAT'S RIGHT.

IT'S A LUXURIOUS TREAT!

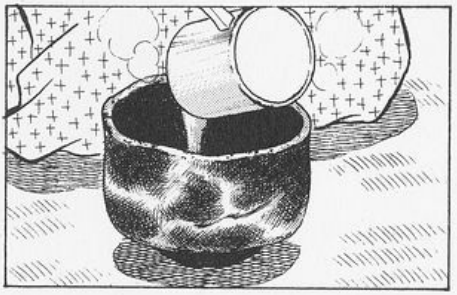
WELL, A SWEET THAT ONLY LASTS FIVE MINUTES!


THE SKIN OF THE WAGASHI CALLED MONAKA AND THE WESTERN-STYLE WINE-SOAKED MUSCAT HARMONIZED SEAMLESSLY...
I SEE....


THANK YOU VERY MUCH.
NO, I AM SATISFIED. IT WAS WORTH COMING TODAY.

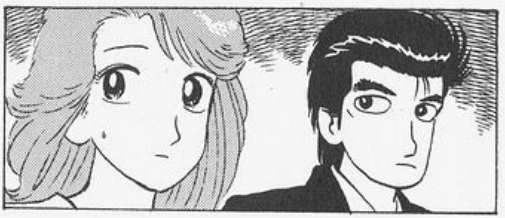

BY THE WAY, YŪZAN!
I HEAR THAT THE UPCOMING SHOWDOWN BETWEEN THE 'SUPREME MENU' AND THE 'ULTIMATE MENU' WILL FEATURE SWEETS AS THE THEME?

I LEARNED A LOT.



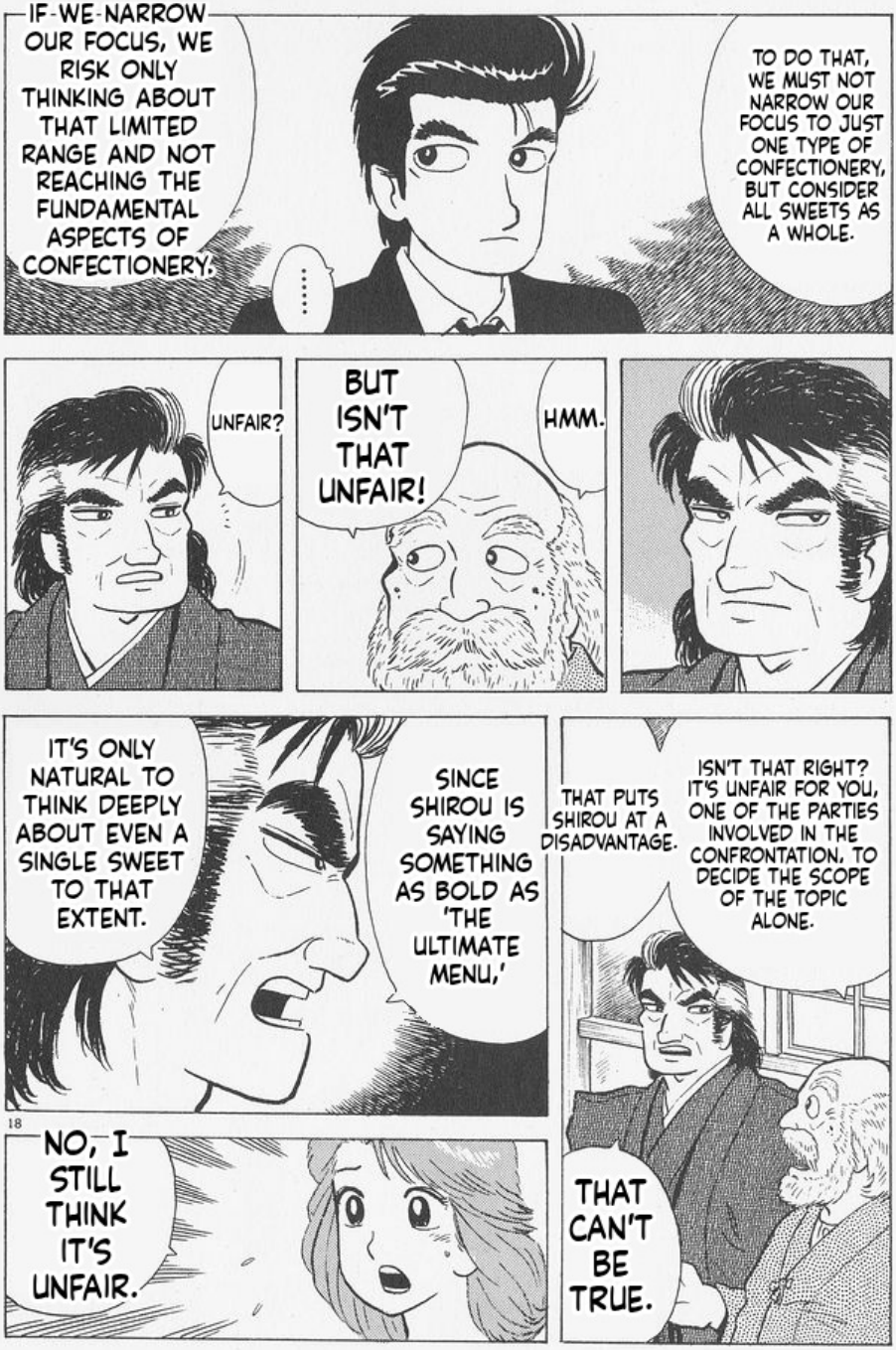
16

ISN'T IT DIFFICULT TO THINK ABOUT THIS?
HOWEVER, WHEN YOU SAY SWEETS, THERE ARE JUST SO MANY KINDS!



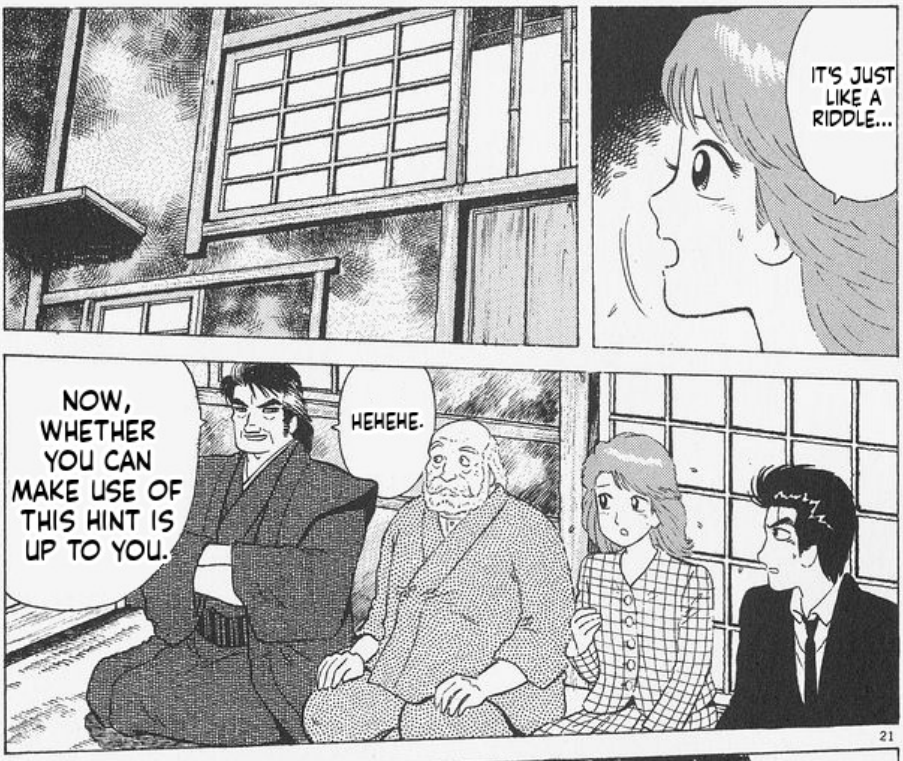
I'LL LEAVE THE JUDGING TO YOU.
THAT'S RIGHT.

HOWEVER, THAT'S NOT INTERESTING, SO I SUGGESTED TO BROADEN IT TO ALL KINDS OF SWEETS.
TO THINK IF WE NARROWED IT DOWN TO JAPANESE SWEETS, WESTERN SWEETS, OR PERHAPS HOT SWEETS AND COLD SWEETS.
YOU'RE CERTAINLY RIGHT. IT WOULD BE EASIER
HMM...
I KNEW IT...
WHY IS THAT?
17
I WANT PEOPLE IN THE WORLD TO RECONSIDER THE ESSENCE OF SWEETS THROUGH THE CONFRONTATION OF 'SUPREME' AND 'ULTIMATE.'
I FEEL THAT RECENT SWEETS SEEM TO HAVE LOST SIGHT OF THEIR FUNDAMENTAL BASE.

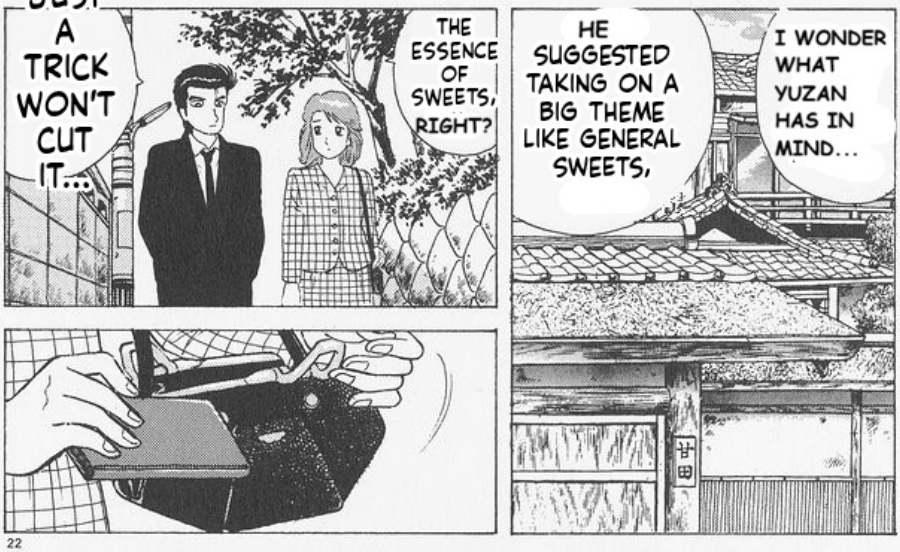

IF WE NARROW OUR FOCUS, WE RISK ONLY THINKING ABOUT THAT LIMITED RANGE AND NOT REACHING THE FUNDAMENTAL ASPECTS OF CONFECTIONERY.
.....
TO DO THAT, WE MUST NOT NARROW OUR FOCUS TO JUST ONE TYPE OF CONFECTIONERY, BUT CONSIDER ALL SWEETS AS A WHOLE.
UNFAIR?
BUT ISN'T THAT UNFAIR!
HMM.
THAT PUTS SHIROU AT A DISADVANTAGE.
ISN'T THAT RIGHT? IT'S UNFAIR FOR YOU, ONE OF THE PARTIES INVOLVED IN THE CONFRONTATION, TO DECIDE THE SCOPE OF THE TOPIC ALONE.
IT'S ONLY NATURAL TO THINK DEEPLY ABOUT EVEN A SINGLE SWEET TO THAT EXTENT.
SINCE SHIROU IS SAYING SOMETHING AS BOLD AS 'THE ULTIMATE MENU,'
18
NO, I STILL THINK IT'S UNFAIR.
THAT CAN'T BE TRUE.

THIS CANNOT BE CALLED A FAIR MATCH.
YEAH, JUST LIKE YŪKO-CHAN SAID.
WHAT?
BECAUSE THAT WOULD BE LIKE HAVING A MATCH UNDER RULES YOU ARBITRARILY DECIDED, WOULDN'T IT?
THEN I WILL HAVE TO SHOW MY HAND BEFORE THE MATCH.
I'M SAYING JUST A HINT IS ENOUGH.
I'M NOT ASKING YOU TO REVEAL EVERYTHING.
OF THE SWEETS YOU'RE THINKING OF!
YŪZAN! HOW ABOUT THIS? JUST GIVE A HINT ABOUT THE FUNDAMENTAL CONCEPT
WHAT?!
SHIRŌ, LET ME GIVE YOU A HINT.
VERY WELL, IF THAT IS WHAT YOU SAY, SENSEI...
19

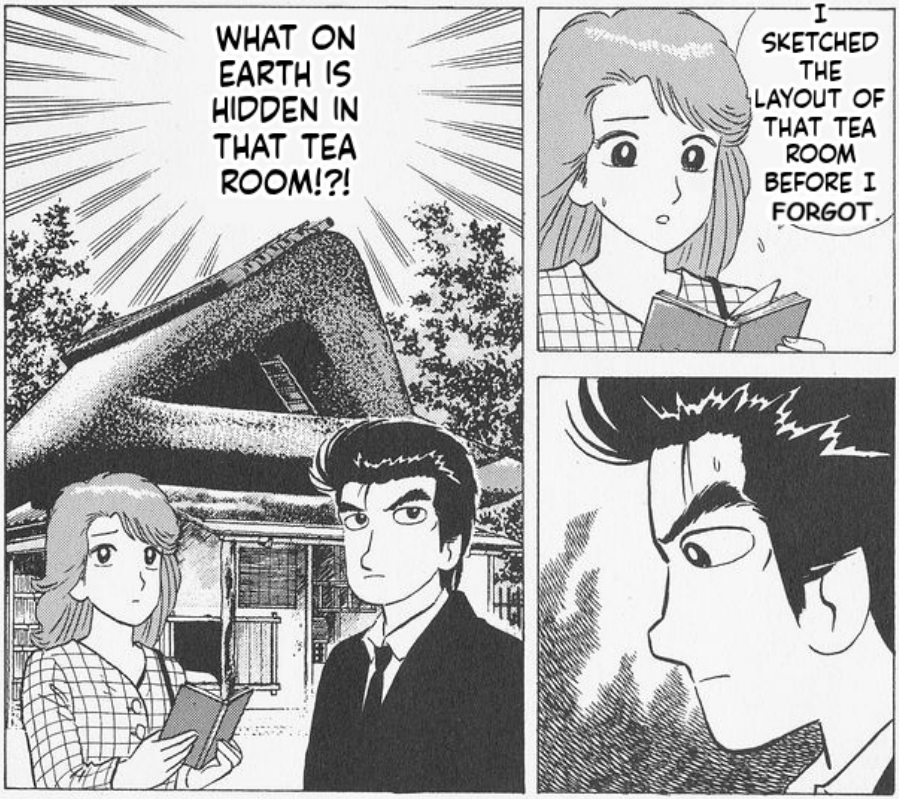
SOMETHING IMPORTANT IS HIDDEN IN THIS TEA ROOM.
YOU NEED TO LOOK AROUND CAREFULLY.
IT'S RIGHT HERE IN THIS TEA ROOM.
YOU SHOULD BE ABLE TO FIGURE IT OUT NATURALLY.
CAREFULLY LOOK AROUND THE TEA ROOM, AND IF YOU THINK DEEPLY ABOUT WHAT SWEETS REALLY ARE,
WHAT?!
IN THIS TEA ROOM?!
20
UGH...


IT'S JUST LIKE A RIDDLE...
NOW, WHETHER YOU CAN MAKE USE OF THIS HINT IS UP TO YOU.
HEHEHE.
21

PREPARE YOURSELF AND COME AT ME!


JUST A TRICK WON'T CUT IT...
THE ESSENCE OF SWEETS, RIGHT?
HE SUGGESTED TAKING ON A BIG THEME LIKE GENERAL SWEETS,
I WONDER WHAT YUZAN HAS IN MIND...

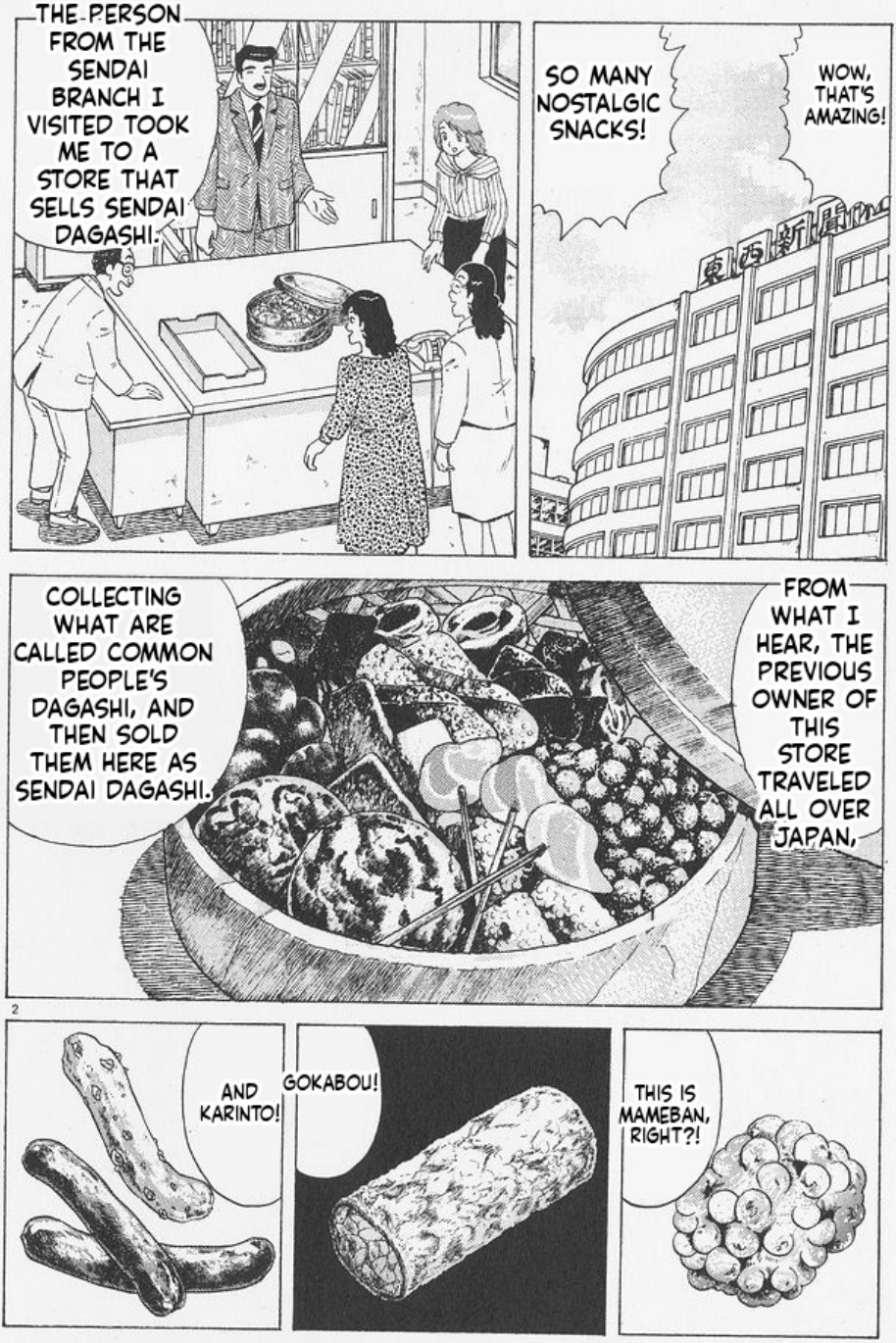
22


WHAT ON EARTH IS HIDDEN IN THAT TEA ROOM!?!
I SKETCHED THE LAYOUT OF THAT TEA ROOM BEFORE I FORGOT.

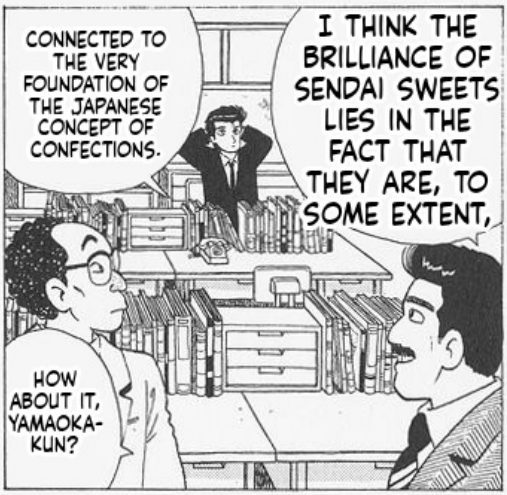
第4話

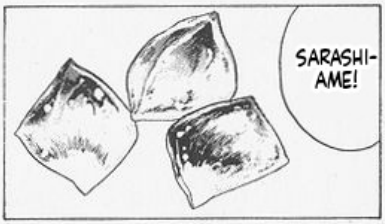
究極vs至高 菓子対決!!

〈後編〉



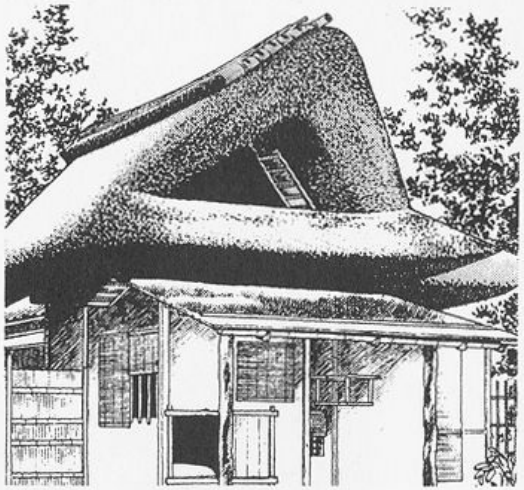
*TL NOTE: FOR THOSE THAT DON'T KNOW, DAGASHI IN JAPAN ARE WHAT WE IN THE U.S. MIGHT CALL PENNY CANDY. BASICALLY VERY CHEAP INDIVIDUALLY SOLD LITTLE SWEETS.


CONNECTED TO THE VERY FOUNDATION OF THE JAPANESE CONCEPT OF CONFECTIONS.
I THINK THE BRILLIANCE OF SENDAI SWEETS LIES IN THE FACT THAT THEY ARE, TO SOME EXTENT,
HOW ABOUT IT, YAMAOKA-KUN?

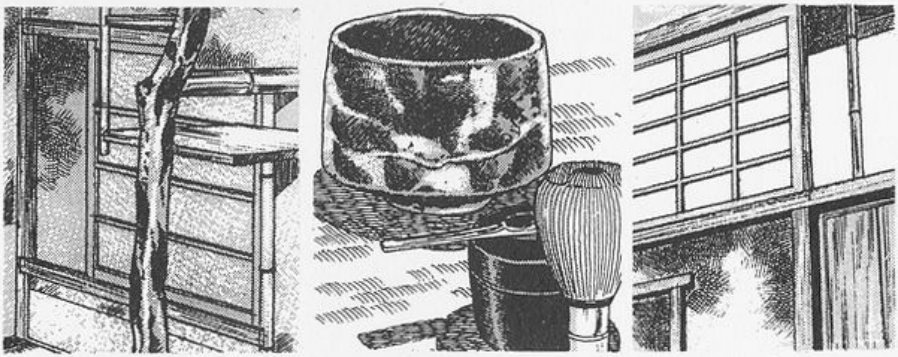

SARASHI-AME!

THERE'S EVEN KARUMERA!

HMM... IT SEEMS YOU'RE SUFFERING QUITE A BIT...



JUST WHAT KIND OF SECRET IS HIDDEN IN THAT TEA ROOM...?
I CAN'T SOLVE THE RIDDLE KAIBARA YUZAN POSED.



OH, DAGASHI FROM 'ISHIKAWAYA.'
HMM?
YES, YAMAOKA-SAN, IT'S A SOUVENIR FROM SENDAI FROM THE DEPARTMENT HEAD.
ANYWAY, LET'S ENJOY THE SNACKS.

4

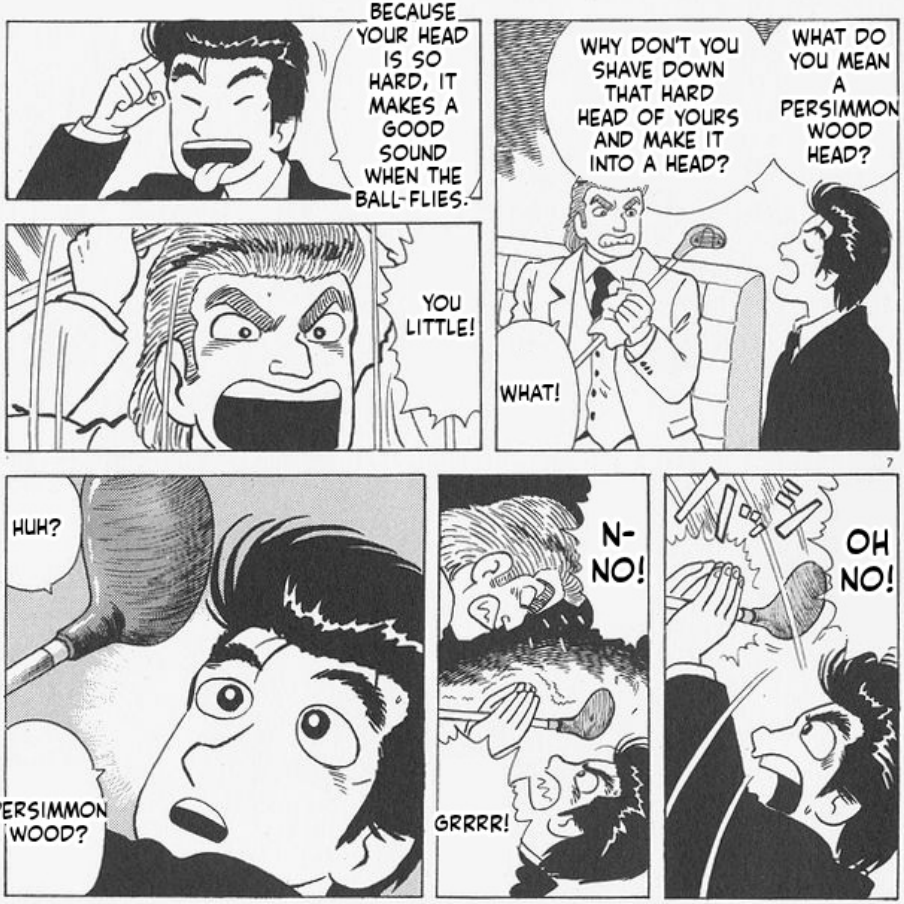
WHAT ABOUT THE DAGASHI?
OH DEAR! PRESIDENT OHARA!

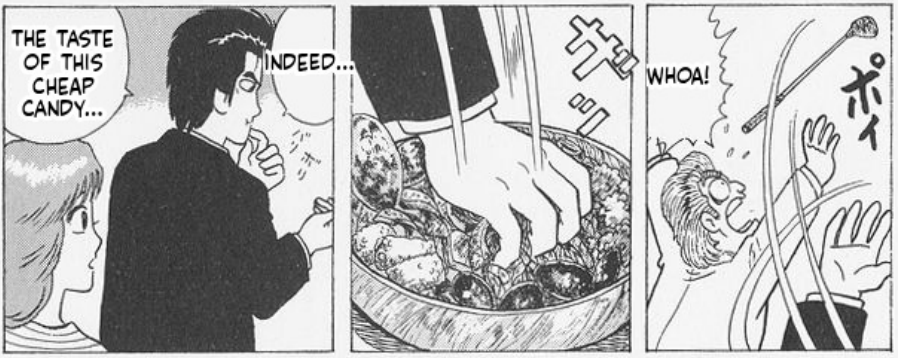
WHAT'S THIS, YAMAOKA-KUN? YOU KNEW ABOUT THIS DAGASHI SHOP?

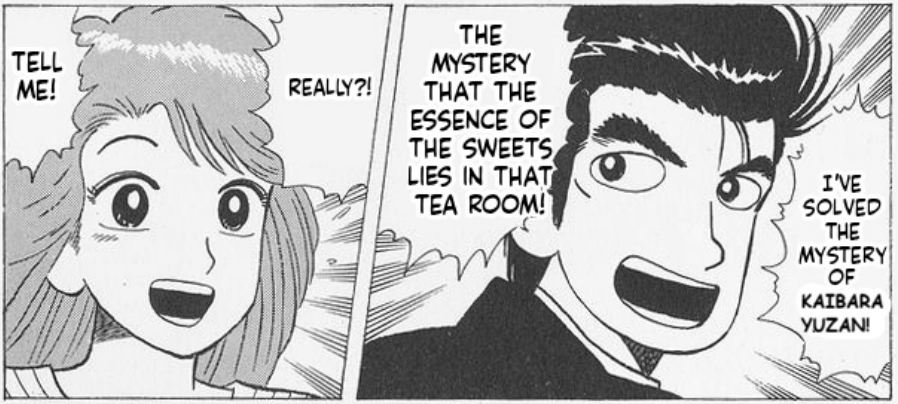
WELL THEN,
WHEN IT COMES TO DAGASHI SHOPS IN SENDAI, 'ISHIKAWAYA' IS FAMOUS.

GOOD GRIEF...
OKAY.
KURITA, YAMAOKA, COME HERE FOR A MOMENT.
NO, NO, I'M JUST CLEANING UP THE OFFICE RIGHT NOW...
IT'S QUITE DIFFICULT.
UNLIKE SNACKS FOR KIDS, WHEN IT COMES TO ULTIMATE TREATS FOR ADULTS,
ONLY BY OVERCOMING CHALLENGES CAN ONE TRULY CALL IT WORK.
AH...
WELL THEN, DO YOU THINK YOU CAN MAKE SOME DELICIOUS TREATS?
5
DIRECTOR, THIS IS QUITE AN IMPRESSIVE CLUB.
I'M PAYING YOU A PROPER SALARY FOR IT.
THAT DOESN'T MEAN I'M JUST TELLING YOU TO DO IT.

THE BALL FLIES WELL WHEN HIT, AND THE SOUND IT MAKES IS WONDERFUL.
THE PERSIMMON TREE IS HARD AND STURDY, RESISTANT TO DEFORMATION FROM HUMIDITY AND TEMPERATURE.
AS FAR AS WOOD HEADS GO, THIS PERSIMMON WOOD IS THE BEST.
DO YOU UNDERSTAND? HOW ABOUT THIS HEAD? IT'S THE BEST PERSIMMON.
HUH, PERSIMMON...?
IT'S A PERSIMMON TREE.
IT BRINGS BACK MEMORIES OF MY CHILDHOOD.
OH! THIS IS NOSTALGIC.
I APOLOGIZE FOR THE CHILDISH SNACK, BUT IT'S A SOUVENIR FROM THE DEPARTMENT HEAD...
6
BELIEVE YOU CAN KEEP SAYING SUCH SARCASTIC THINGS.
HMPH, I CAN'T
IF YOU KEEP EATING OVERLY SWEET THINGS, YOU'LL END UP LIKE YAMAOKA, A PERSON WITH A VERY SWEET TOOTH.
THAT'S RIGHT.
AH... THE SUBTLE SWEETNESS HERE IS NICE, ISN'T IT?


BECAUSE YOUR HEAD IS SO HARD, IT MAKES A GOOD SOUND WHEN THE BALL FLIES.
YOU LITTLE!
WHY DON'T YOU SHAVE DOWN THAT HARD HEAD OF YOURS AND MAKE IT INTO A HEAD?
WHAT DO YOU MEAN A PERSIMMON WOOD HEAD?
WHAT!
7
HUH?
PERSIMMON WOOD?
N-NO!
GRRRR!
OH NO!
THE EDGE OF THE TEA ROOM WAS ALSO MADE OF PERSIMMON WOOD...
HEY, GIVE BACK THE CLUB!


THE TASTE OF THIS CHEAP CANDY...
INDEED...
ガッ
WHOA!
ポイ

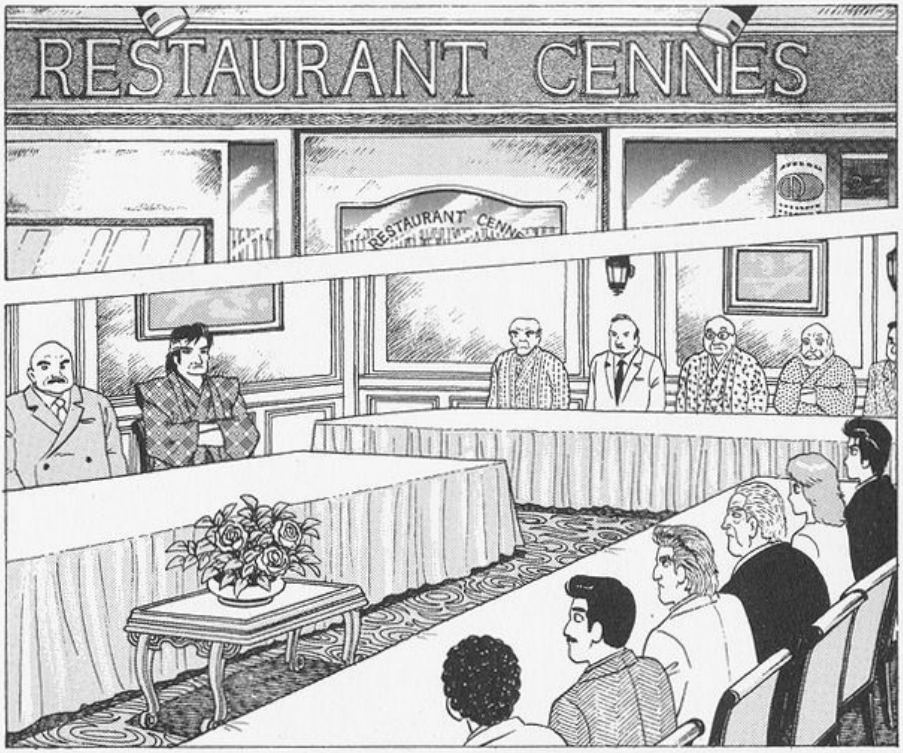

TELL ME!
REALLY?!
THE MYSTERY THAT THE ESSENCE OF THE SWEETS LIES IN THAT TEA ROOM!
I'VE SOLVED THE MYSTERY OF KAIBARA YUZAN!

8

OH NO! THERE'S A SCRATCH ON MY PRECIOUS HEAD!

THE ESSENCE OF THE SWEETS?
THE MYSTERY OF KAIBARA YUZAN?

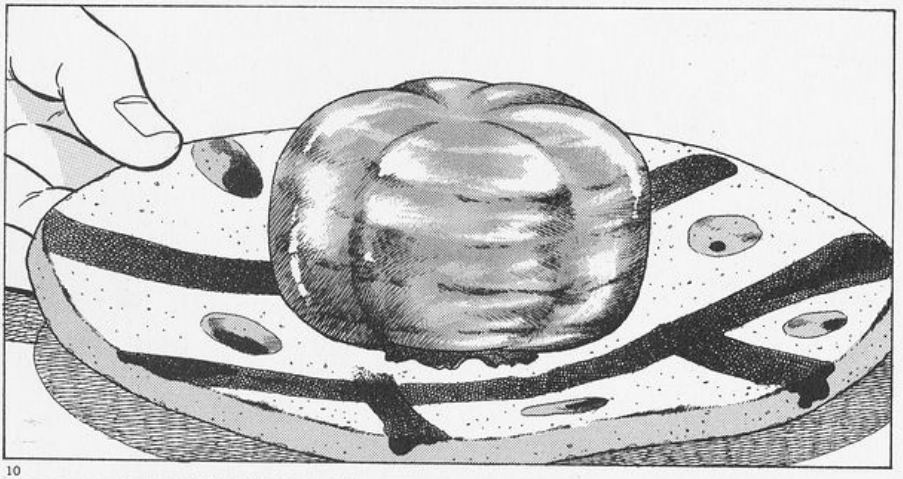
IT SEEMS YAMAOKA HAS GRASPED A CLUE TO THE ULTIMATE SNACK.


RESTAURANT CENNES
RESTAURANT CENN

THIS COMPETITION ISN'T GOING TO BE EASY.
THE THEME IS SWEETS, BUT

YAMAOKA, YOU'RE REALLY FIRED UP TODAY, AREN'T YOU?

FIRST, I WOULD LIKE TO REQUEST THE 'SUPREME MENU.'
WELL, THEN, LET'S GET TO IT!



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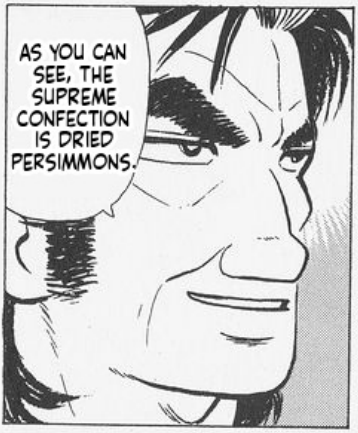
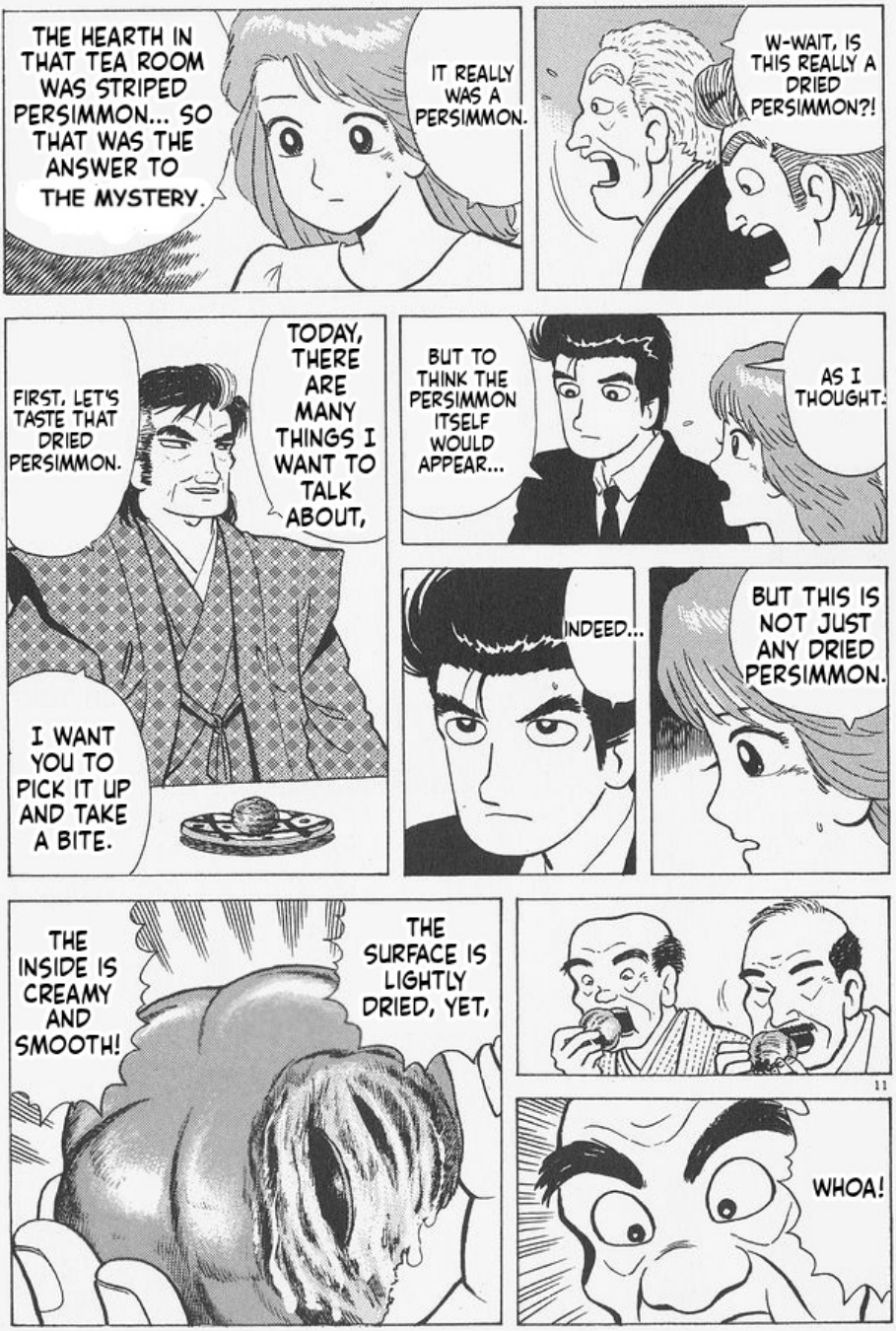
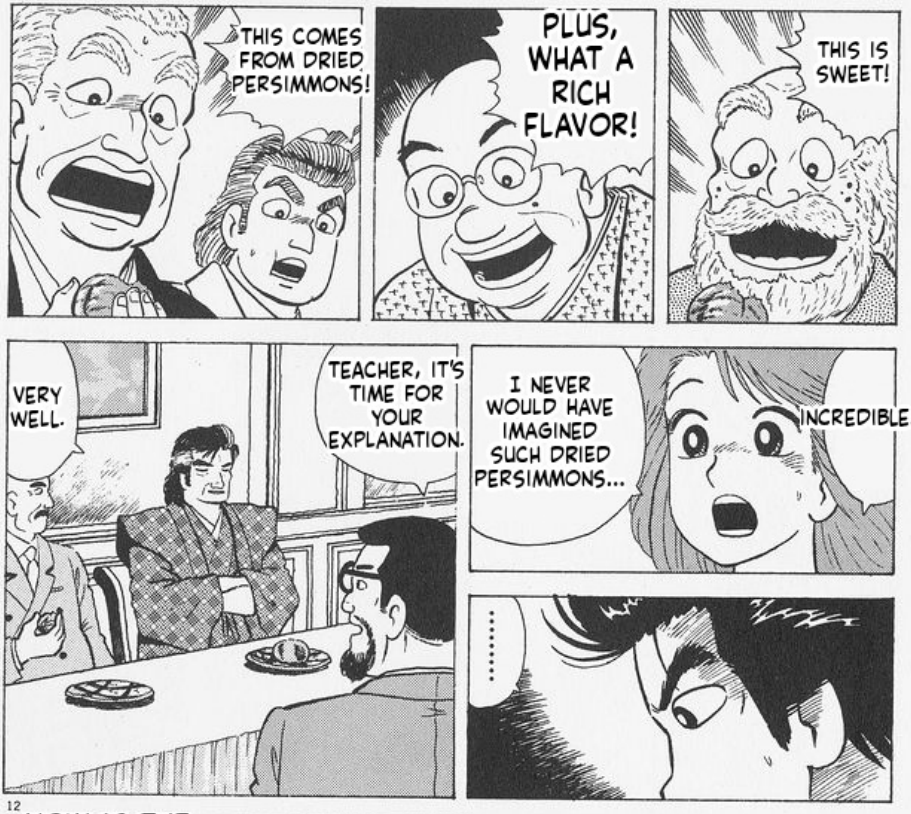
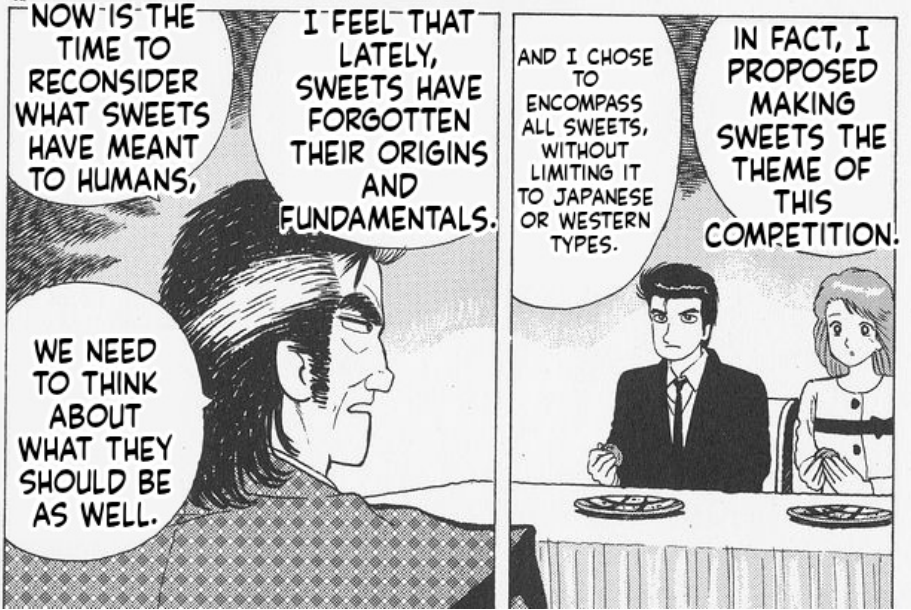

AS YOU CAN SEE, THE SUPREME CONFECTION IS DRIED PERSIMMONS.

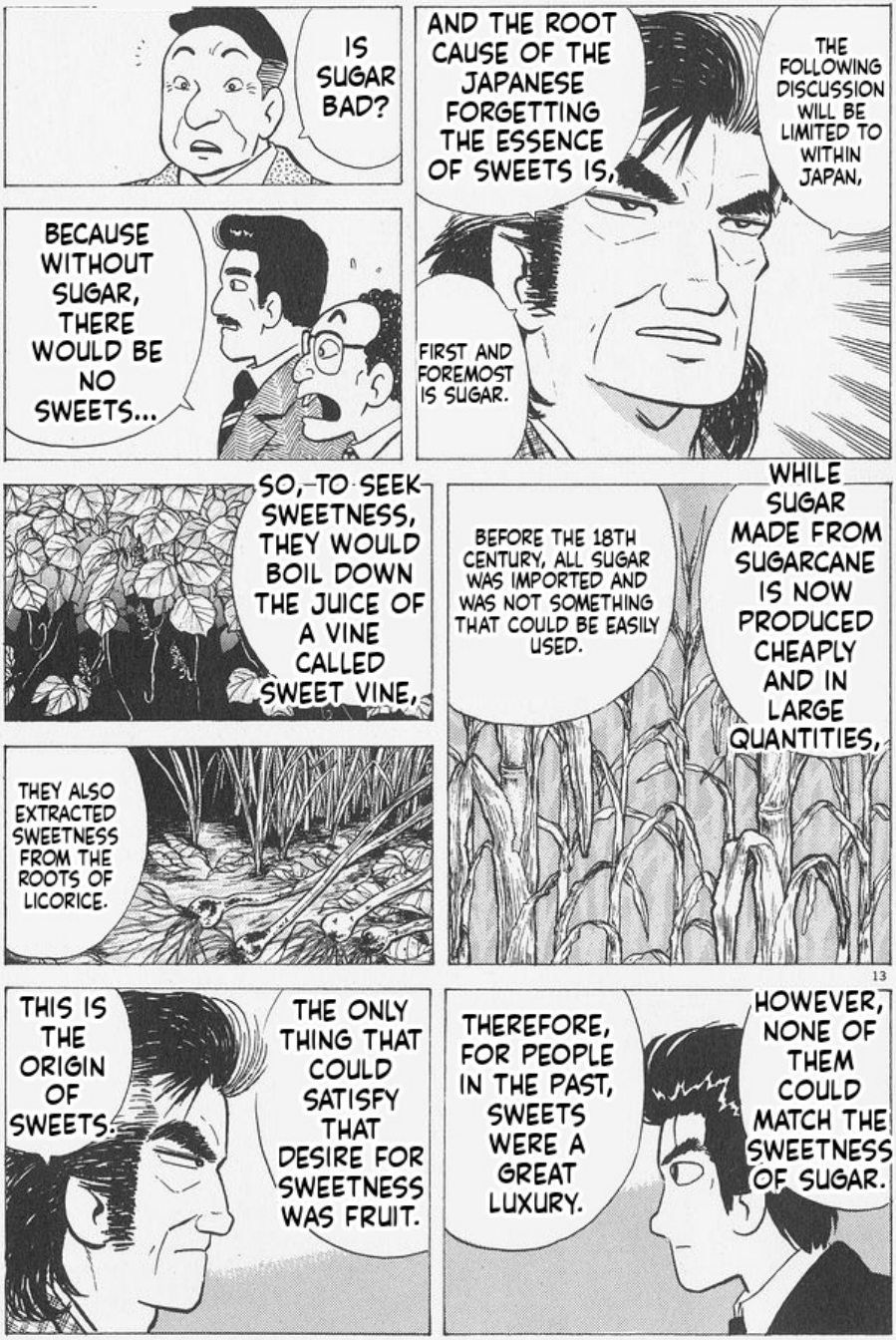
THE SUPREME CONFECTION COULD BE DRIED PERSIMMONS...
THERE'S NO WAY

D-DRIED PERSIMMONS...?
TH... THIS IS...

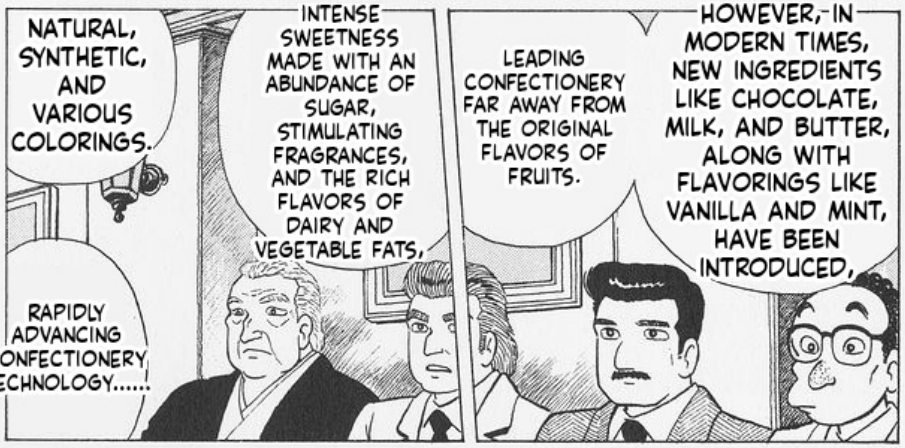

THE HEARTH IN THAT TEA ROOM WAS STRIPED PERSIMMON... SO THAT WAS THE ANSWER TO THE MYSTERY.
IT REALLY WAS A PERSIMMON.
W-WAIT, IS THIS REALLY A DRIED PERSIMMON?!
FIRST, LET'S TASTE THAT DRIED PERSIMMON.
TODAY, THERE ARE MANY THINGS I WANT TO TALK ABOUT,
I WANT YOU TO PICK IT UP AND TAKE A BITE.
BUT TO THINK THE PERSIMMON ITSELF WOULD APPEAR...
AS I THOUGHT.
INDEED...
BUT THIS IS NOT JUST ANY DRIED PERSIMMON.
THE INSIDE IS CREAMY AND SMOOTH!
THE SURFACE IS LIGHTLY DRIED, YET,
11
WHOA!

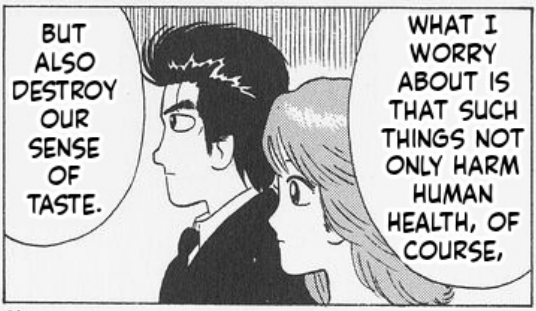

THIS COMES FROM DRIED PERSIMMONS!
PLUS, WHAT A RICH FLAVOR!
THIS IS SWEET!
VERY WELL.
TEACHER, IT'S TIME FOR YOUR EXPLANATION.
I NEVER WOULD HAVE IMAGINED SUCH DRIED PERSIMMONS...
INCREDIBLE...
.....


NOW IS THE TIME TO RECONSIDER WHAT SWEETS HAVE MEANT TO HUMANS,
I FEEL THAT LATELY, SWEETS HAVE FORGOTTEN THEIR ORIGINS AND FUNDAMENTALS.
WE NEED TO THINK ABOUT WHAT THEY SHOULD BE AS WELL.
AND I CHOSE TO ENCOMPASS ALL SWEETS, WITHOUT LIMITING IT TO JAPANESE OR WESTERN TYPES.
IN FACT, I PROPOSED MAKING SWEETS THE THEME OF THIS COMPETITION.

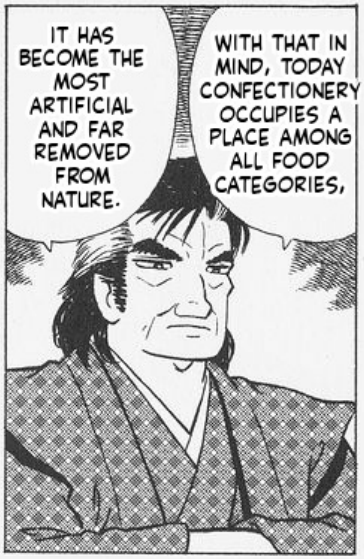

IS SUGAR BAD?
BECAUSE WITHOUT SUGAR, THERE WOULD BE NO SWEETS...
AND THE ROOT CAUSE OF THE JAPANESE FORGETTING THE ESSENCE OF SWEETS IS,
THE FOLLOWING DISCUSSION WILL BE LIMITED TO WITHIN JAPAN,
FIRST AND FOREMOST IS SUGAR.
SO,—TO SEEK SWEETNESS, THEY WOULD BOIL DOWN THE JUICE OF A VINE CALLED SWEET VINE,
THEY ALSO EXTRACTED SWEETNESS FROM THE ROOTS OF LICORICE.
BEFORE THE 18TH CENTURY, ALL SUGAR WAS IMPORTED AND WAS NOT SOMETHING THAT COULD BE EASILY USED.
WHILE SUGAR MADE FROM SUGARCANE IS NOW PRODUCED CHEAPLY AND IN LARGE QUANTITIES,
13
THIS IS THE ORIGIN OF SWEETS.
THE ONLY THING THAT COULD SATISFY THAT DESIRE FOR SWEETNESS WAS FRUIT.
THEREFORE, FOR PEOPLE IN THE PAST, SWEETS WERE A GREAT LUXURY.
HOWEVER, NONE OF THEM COULD MATCH THE SWEETNESS OF SUGAR.

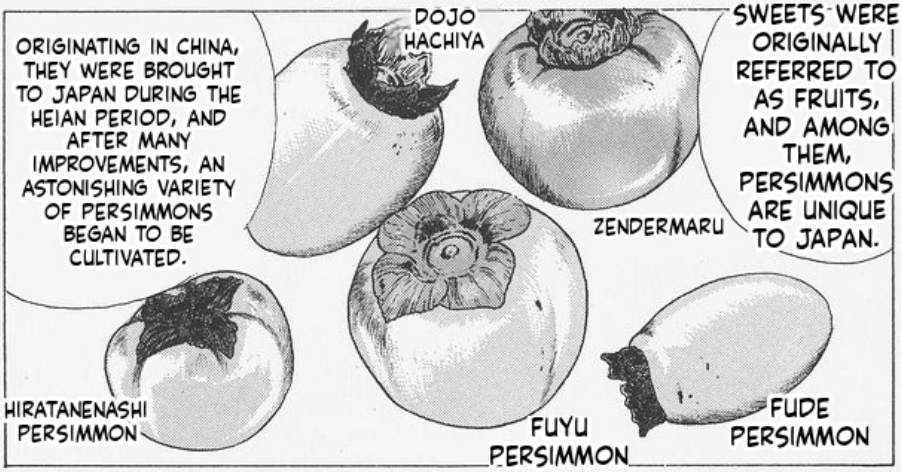
IN OTHER WORDS, CONFECTIONERY ORIGINALLY REFERRED TO FRUITS.
THE 'SHI' IN 'KASHI' REPRESENTS THE FLESH OF FRUITS AND SUCH.
THE 'KA' IN 'KASHI' (SWEETS) AND THE 'KA' IN 'KAJITSU' (FRUIT) SHARE THE SAME MEANING - THEY BOTH REFER TO FRUITS THAT GROW ON TREES.


NATURAL, SYNTHETIC, AND VARIOUS COLORINGS.
INTENSE SWEETNESS MADE WITH AN ABUNDANCE OF SUGAR, STIMULATING FRAGRANCES, AND THE RICH FLAVORS OF DAIRY AND VEGETABLE FATS,
RAPIDLY ADVANCING CONFECTIONERY TECHNOLOGY.....
LEADING CONFECTIONERY FAR AWAY FROM THE ORIGINAL FLAVORS OF FRUITS.
HOWEVER, IN MODERN TIMES, NEW INGREDIENTS LIKE CHOCOLATE, MILK, AND BUTTER, ALONG WITH FLAVORINGS LIKE VANILLA AND MINT, HAVE BEEN INTRODUCED,


BUT ALSO DESTROY OUR SENSE OF TASTE.
WHAT I WORRY ABOUT IS THAT SUCH THINGS NOT ONLY HARM HUMAN HEALTH, OF COURSE,

SO THIS TIME, I AIMED TO RETURN TO THE ESSENCE OF CONFECTIONERY.


IT HAS BECOME THE MOST ARTIFICIAL AND FAR REMOVED FROM NATURE.
WITH THAT IN MIND, TODAY CONFECTIONERY OCCUPIES A PLACE AMONG ALL FOOD CATEGORIES,



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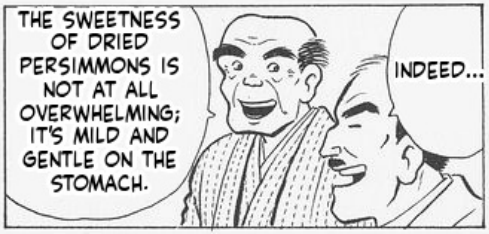
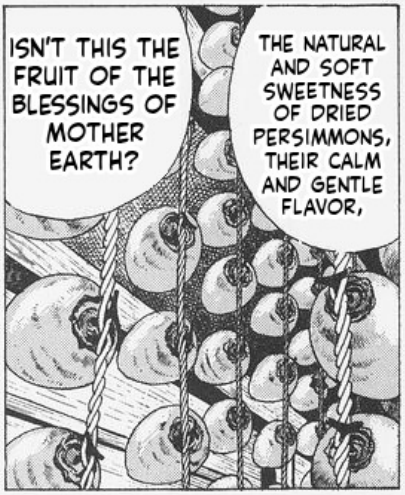
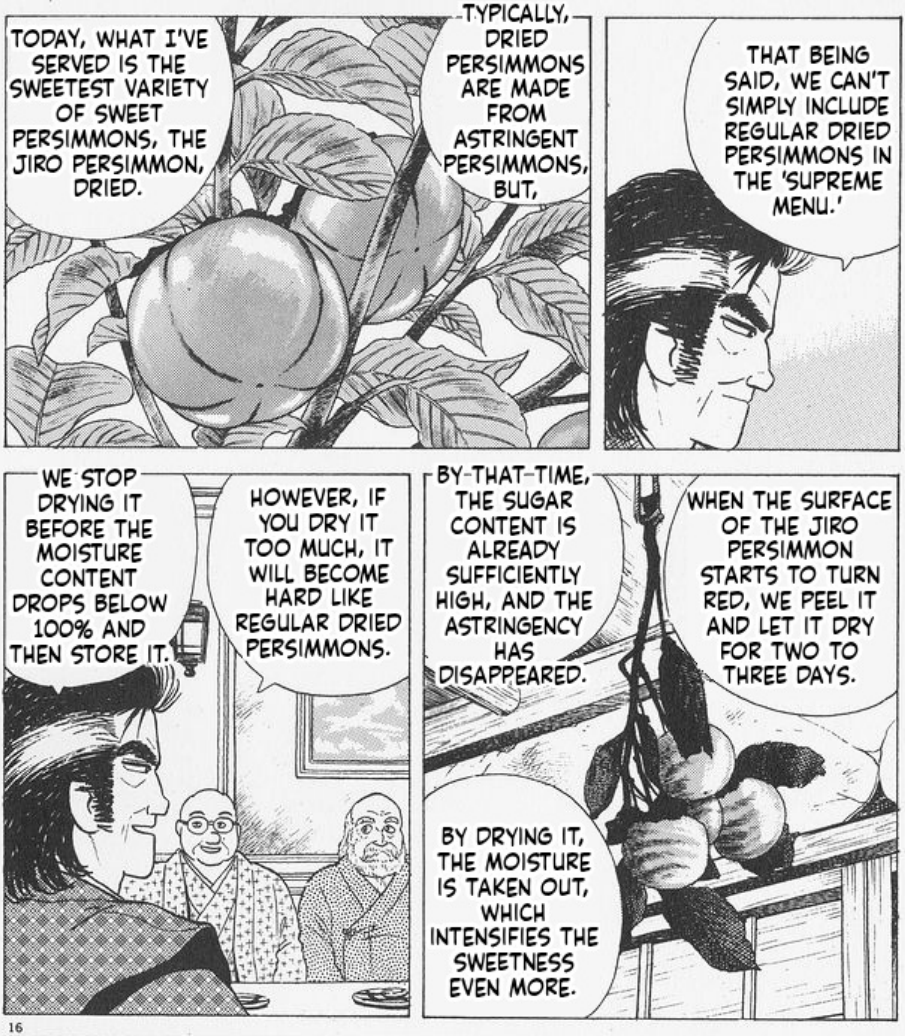




105*TL NOTE: I'M NOT SURE IF THIS IS A MISTAKE BY THE MACHINE I USE OR IF KARIYA IS JUST WRONG, BUT MOST FRUITS CAN BE PRESERVED AND DRIED, SO, I'M JUST LETTING YOU ALL KNOW THAT I'M NOT SURE WHICH IT IS.


TODAY, WHAT I'VE SERVED IS THE SWEETEST VARIETY OF SWEET PERSIMMONS, THE JIRO PERSIMMON, DRIED.
TYPICALLY, DRIED PERSIMMONS ARE MADE FROM ASTRINGENT PERSIMMONS, BUT,
THAT BEING SAID, WE CAN'T SIMPLY INCLUDE REGULAR DRIED PERSIMMONS IN THE 'SUPREME MENU.'
WE STOP DRYING IT BEFORE THE MOISTURE CONTENT DROPS BELOW 100% AND THEN STORE IT.
HOWEVER, IF YOU DRY IT TOO MUCH, IT WILL BECOME HARD LIKE REGULAR DRIED PERSIMMONS.
BY THAT TIME, THE SUGAR CONTENT IS ALREADY SUFFICIENTLY HIGH, AND THE ASTRINGENCY HAS DISAPPEARED.
WHEN THE SURFACE OF THE JIRO PERSIMMON STARTS TO TURN RED, WE PEEL IT AND LET IT DRY FOR TWO TO THREE DAYS.
BY DRYING IT, THE MOISTURE IS TAKEN OUT, WHICH INTENSIFIES THE SWEETNESS EVEN MORE.
16
FURTHERMORE,
ISN'T THAT QUITE CLEVER?
I SEE! THIS PROCESS TURNS THE FLESH INTO A CREAMY TEXTURE, ENHANCES THE FLAVOR, AND MAKES IT SWEETER AS MOISTURE IS REMOVED.

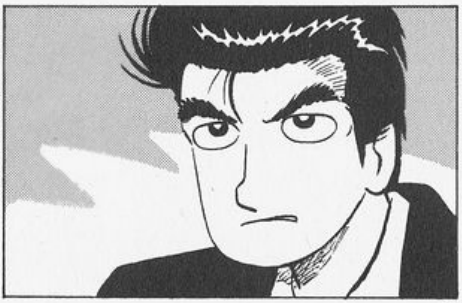
AFTER 15 YEARS, WE'VE FINALLY PRODUCED JIRO PERSIMMONS AND DRIED PERSIMMONS THAT WE CAN PROUDLY PRESENT TO EVERYONE.
THIS JIRO PERSIMMON WAS HARVESTED FROM A TREE THAT WE'VE BEEN METICULOUSLY CARING FOR, SOURCED FROM A FARMER IN MORI, SHIZUOKA PREFECTURE, FOR THE PAST 15 YEARS.

INDEED, THE ESSENCE OF SWEETS LIES HERE.

IT WAS BOUND TO BE DELICIOUS.
IT'S FRUSTRATING, BUT IT TRULY DESERVES THE TERM 'SUPREME'...

IT TOOK 15 YEARS TO COMPLETE JUST ONE DRIED PERSIMMON!

IF YOU SERVE SOMETHING THAT IS CONSIDERED THE FOUNDATION OF SWEETS, WELL...
AFTER THE 'SUPREME MENU,' NO MATTER WHAT KIND OF SWEETS YOU SERVE, IT JUST FEELS WRONG.



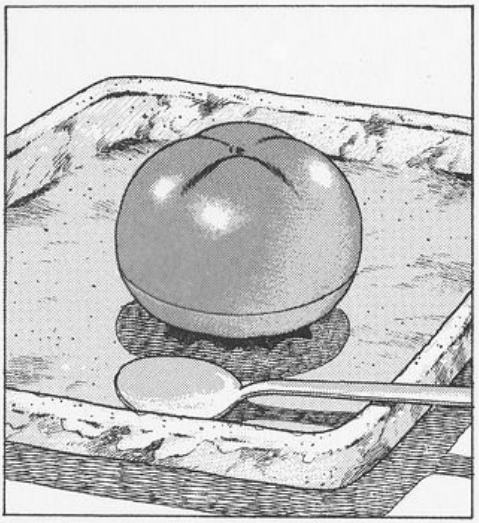
17

NOW, PLEASE BRING ON THE 'ULTIMATE MENU.'

THIS IS BAD...
AFTER THAT SPEECH BY KAIBARA YUZAN, ANYTHING SERVED WILL BE CRITICIZED...

AFTER THE DRIED PERSIMMON, MORE PERSIMMONS.
W-WHAT'S THIS?

HOWEVER, THIS IS NOT A DRIED PERSIMMON.

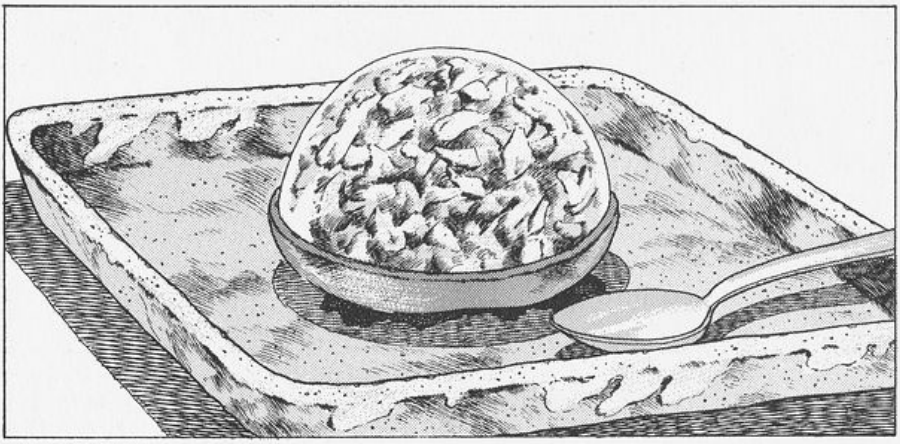


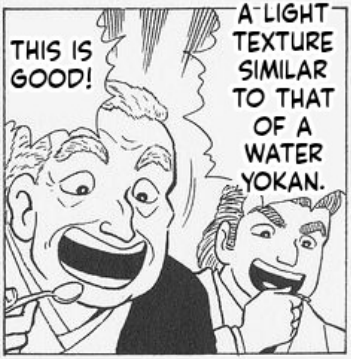
18

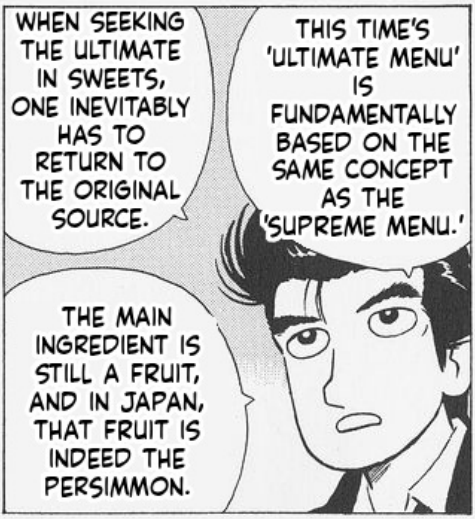
PLEASE PEEL IT AND SCOOP IT OUT WITH A SPOON.
THE SKIN IS JUST ON THE SURFACE.

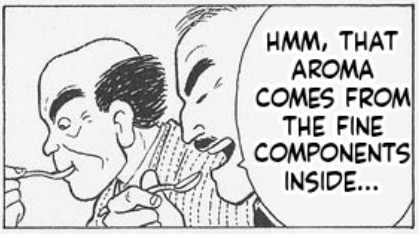
AH... I HOPE IT TURNS OUT WELL...

W-WHAT IS GOING ON HERE?!



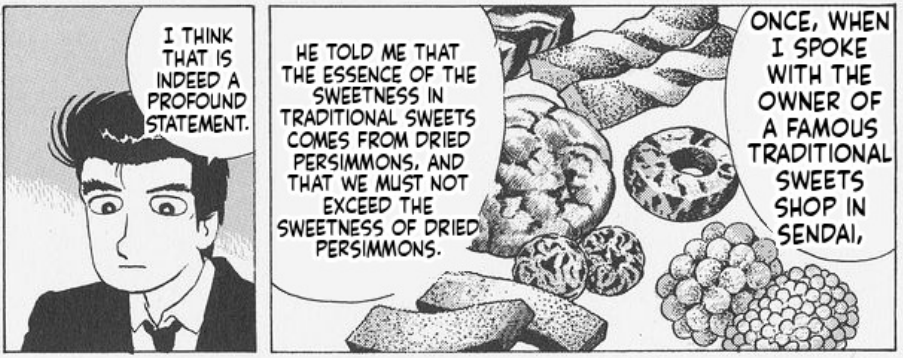


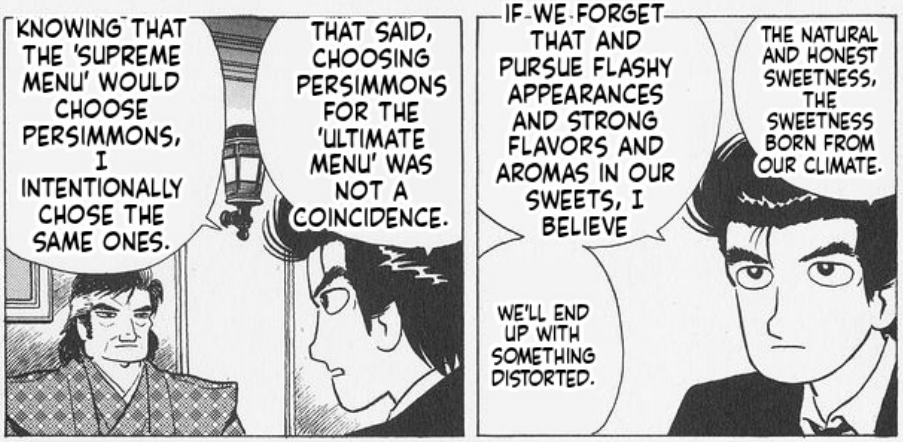




19

 *TL NOTE: YOKAN IS A TRADITIONAL JAPANESE JELLY CANDY.

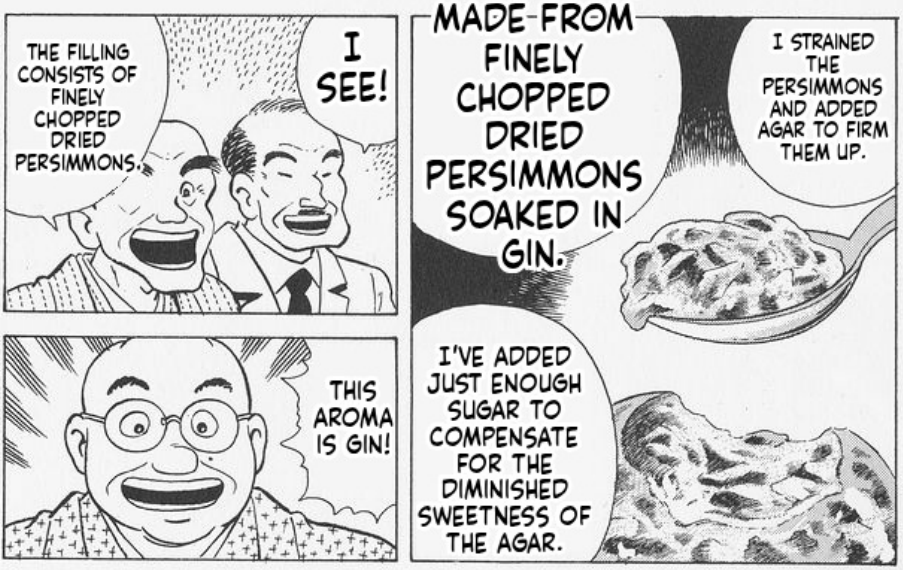

I THINK THAT IS INDEED A PROFOUND STATEMENT.
HE TOLD ME THAT THE ESSENCE OF THE SWEETNESS IN TRADITIONAL SWEETS COMES FROM DRIED PERSIMMONS, AND THAT WE MUST NOT EXCEED THE SWEETNESS OF DRIED PERSIMMONS.
ONCE, WHEN I SPOKE WITH THE OWNER OF A FAMOUS TRADITIONAL SWEETS SHOP IN SENDAI,


KNOWING THAT THE 'SUPREME MENU' WOULD CHOOSE PERSIMMONS, I INTENTIONALLY CHOSE THE SAME ONES.
THAT SAID, CHOOSING PERSIMMONS FOR THE 'ULTIMATE MENU' WAS NOT A COINCIDENCE.
IF WE FORGET THAT AND PURSUE FLASHY APPEARANCES AND STRONG FLAVORS AND AROMAS IN OUR SWEETS, I BELIEVE
WE'LL END UP WITH SOMETHING DISTORTED.
THE NATURAL AND HONEST SWEETNESS, THE SWEETNESS BORN FROM OUR CLIMATE.

20

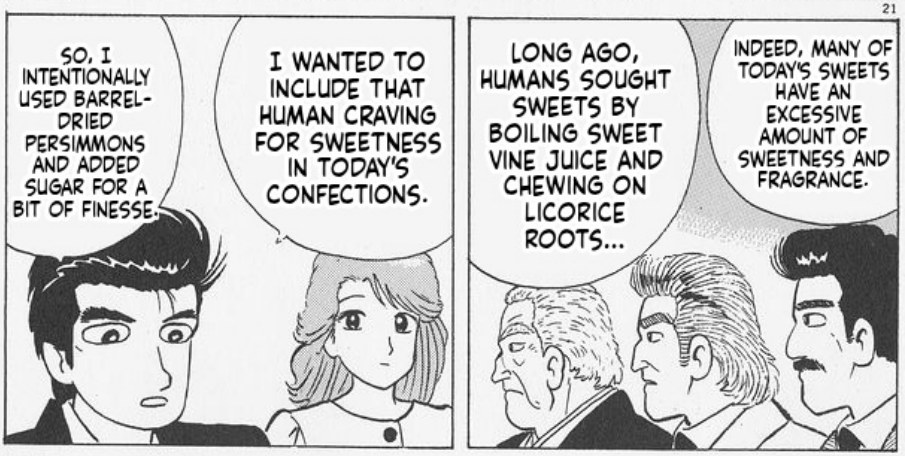
WE USED BARREL-DRIED PERSIMMONS, WHICH HAVE HAD THEIR BITTERNESS REMOVED BY BEING PACKED IN SHOCHU BARRELS AND SOAKED IN THE ALCOHOL.
I HAVE ASTRINGENT PERSIMMONS FROM AIZU, CALLED 'MIZUDACHI,'

YOU THREW DOWN THE GAUNTLET!
WOW!


THE FILLING CONSISTS OF FINELY CHOPPED DRIED PERSIMMONS.
I SEE!
THIS AROMA IS GIN!
THE FILLING IS MADE FROM FINELY CHOPPED DRIED PERSIMMONS SOAKED IN GIN.
I STRAINED THE PERSIMMONS AND ADDED AGAR TO FIRM THEM UP.
I'VE ADDED JUST ENOUGH SUGAR TO COMPENSATE FOR THE DIMINISHED SWEETNESS OF THE AGAR.

THE LONGING FOR SWEETNESS...
I WANTED TO INCORPORATE THE HUMAN LONGING FOR SWEETS INTO THIS.
THE SWEETS FROM THE 'SUPREME MENU' ARE PURE FRUITS; HERE, I'VE TRIED TO ENHANCE THEM.

21


SO, I INTENTIONALLY USED BARREL-DRIED PERSIMMONS AND ADDED SUGAR FOR A BIT OF FINESSE.
I WANTED TO INCLUDE THAT HUMAN CRAVING FOR SWEETNESS IN TODAY'S CONFECTIONS.
LONG AGO, HUMANS SOUGHT SWEETS BY BOILING SWEET VINE JUICE AND CHEWING ON LICORICE ROOTS...
INDEED, MANY OF TODAY'S SWEETS HAVE AN EXCESSIVE AMOUNT OF SWEETNESS AND FRAGRANCE.

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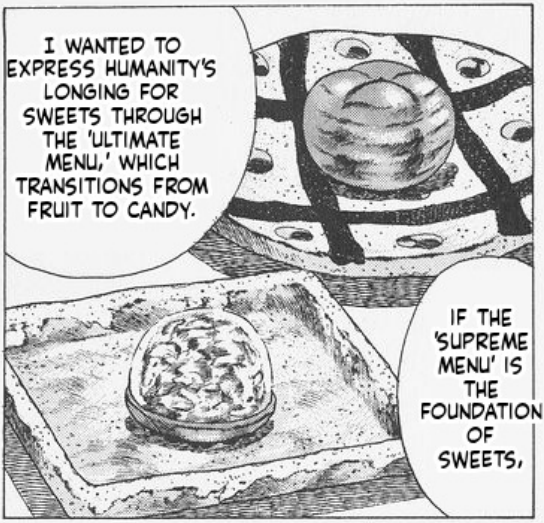
I WANTED TO EXPRESS HUMANITY'S LONGING FOR SWEETS THROUGH THE 'ULTIMATE MENU,' WHICH TRANSITIONS FROM FRUIT TO CANDY.
IF THE 'SUPREME MENU' IS THE FOUNDATION OF SWEETS,

BOTH HAVE CLEARED THE FOG FROM OUR EYES.

TODAY, WE CAME TO THIS TABLE EXPECTING TO TASTE SOME UNUSUAL SWEETS.
HOWEVER, WHAT WE ACTUALLY RECEIVED FAR EXCEEDED THOSE EXPECTATIONS...

TODAY'S RESULTS ARE TOO CLOSE TO CALL.
I FEEL THE SAME WAY!

22

I WAS HONESTLY WORRIED...

I'M RELIEVED...
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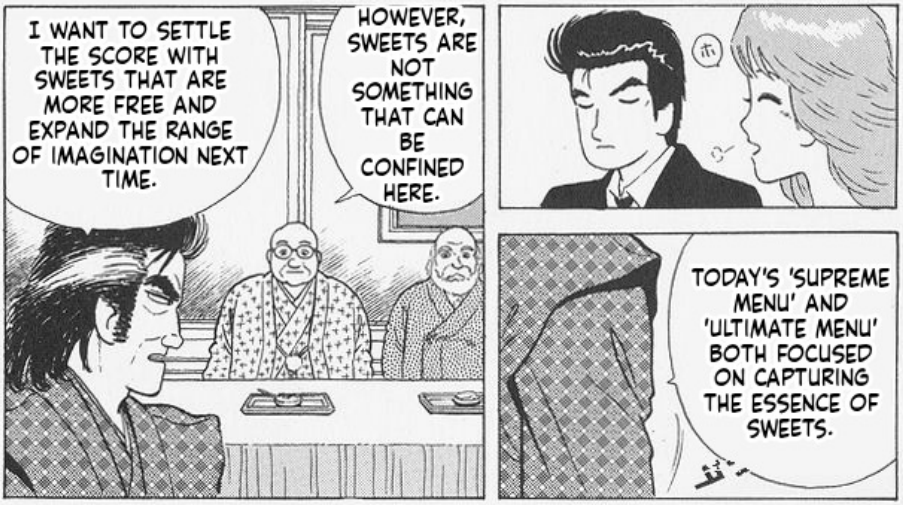
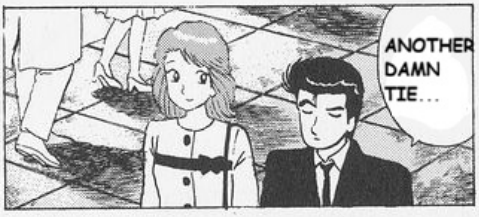
THE RESULTS ARE IN!
THIS TIME, IT'S A DRAW WITH NO WINNER!

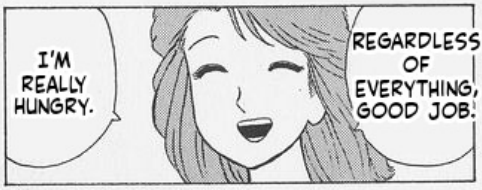

I WANT TO SETTLE THE SCORE WITH SWEETS THAT ARE MORE FREE AND EXPAND THE RANGE OF IMAGINATION NEXT TIME.
HOWEVER, SWEETS ARE NOT SOMETHING THAT CAN BE CONFINED HERE.
TODAY'S 'SUPREME MENU' AND 'ULTIMATE MENU' BOTH FOCUSED ON CAPTURING THE ESSENCE OF SWEETS.

I WILL RECEIVE IT!
JUST NAME THE TIME AND PLACE!
THAT SAID, IT'S ASSUMING THERE IS THE SKILL TO RECEIVE ON THE ULTIMATE SIDE...

23

IT SEEMS LIKE YOU'VE MADE A LITTLE PROGRESS.
YOU SOLVED KAIBARA-SENSEI'S RIDDLE AND FACED HIM HEAD ON WITH THE SAME INGREDIENT AND ENDED UP TYING...


ANOTHER DAMN TIE...


I'M REALLY HUNGRY.
REGARDLESS OF EVERYTHING, GOOD JOB!

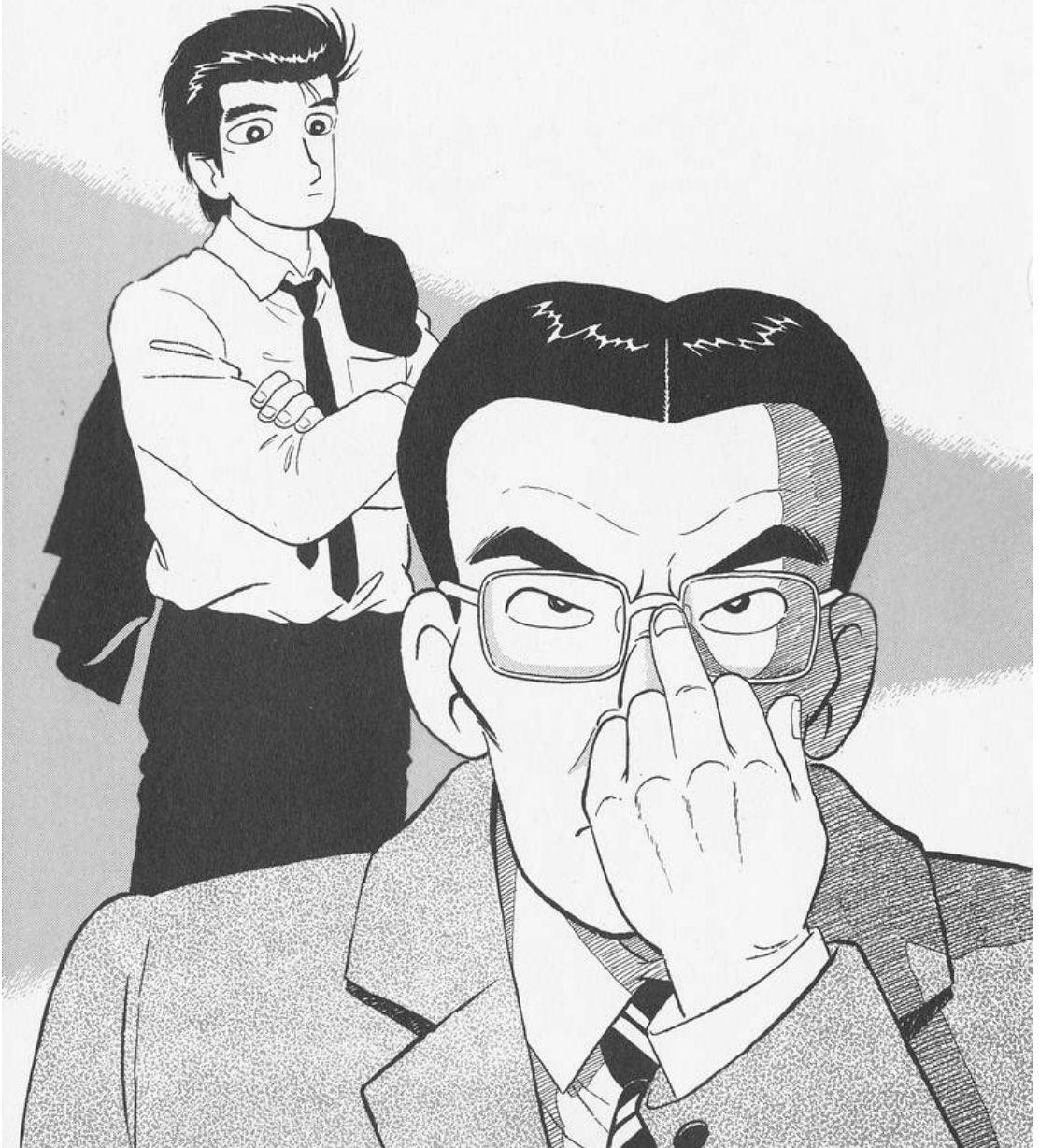
YIKES!
I'M NOT TREATING YOU TO DINNER!!!

HUH?
I'LL TREAT YOU TO DINNER, SO LEND ME SOME MONEY.

I THOUGHT YOU QUIT GAMBLING!
AH,

I'M COMPLETELY BROKE FROM BETTING ON HORSE RACES.

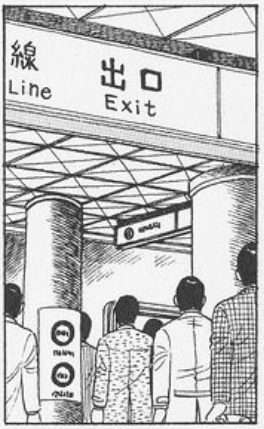
第5話
江戸の味



*TL NOTE: HIYAMA'S NAME WAS TRANSLATED INCONSISTENTLY BY MY MACHINE. HAVING WATCHED THE EPISODE OF THE ANIME, I REMEMBERED IT WAS "HIYAMA" ON THAT, SO THAT'S THE NAME I WENT WITH.

YOU'RE A GROWN MAN MAKING A FUSS OVER SEEING A RAT! WHAT THE HELL IS WRONG WITH YOU? ARE YOU AN IDIOT?!
IT'S COMMON KNOWLEDGE THAT THERE ARE A LOT OF RATS LIVING IN TOKYO'S UNDERGROUND!

HUH?


線
Line
出口
Exit

N-NO, I'M SORRY...

MY WIFE IS GOING TO SHOUT AT ME WHEN SHE FINDS OUT!
出口
Exit
I JUST BOUGHT A 6-MONTH PASS LAST WEEK!
THERE'S A PICKPOCKET IN HERE! CATCH HIM!

I CAN'T FIND MY COMMUTER PASS!
MY WALLET IS GONE!
3

PICKPOCKET! I'VE BEEN ROBBED!

I SEE... IT MUST HAVE FALLEN WHEN I SAT DOWN EARLIER...

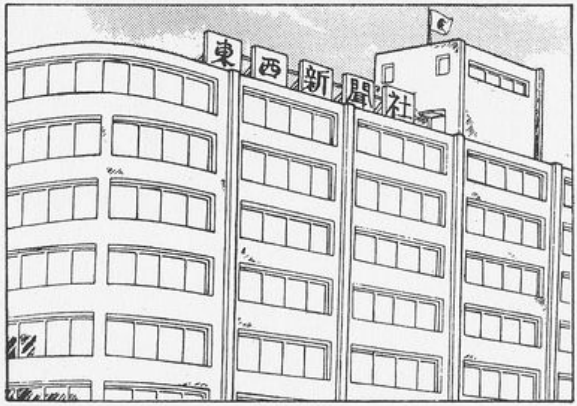
YOU DROPPED THIS.
OH, THANK GOODNESS, I CAUGHT UP...
HUH?

あはは---

TCH.

.....

4


東西新聞社

YES, UNDERSTOOD.
I'M HAVING SUCH A BAD DAY SINCE THIS MORNING...
OH~~ WHAT A MESS THIS IS...
THE PERSONNEL DIRECTOR...!
HEY, TOMII-KUN. THE PERSONNEL DIRECTOR WANTS TO TALK TO US.
5
I THINK IT'S ABOUT TIME I TAKE MATERNITY LEAVE.
IT LOOKS LIKE IT MIGHT SNOW.
IT'S COLD THIS MORNING.
HOW NICE IT IS FOR WOMEN.
I WISH I COULD GET PREGNANT TOO.

THE DEPARTMENT HEAD AND THE DEPUTY HEAD...
OH,

Y-YES.

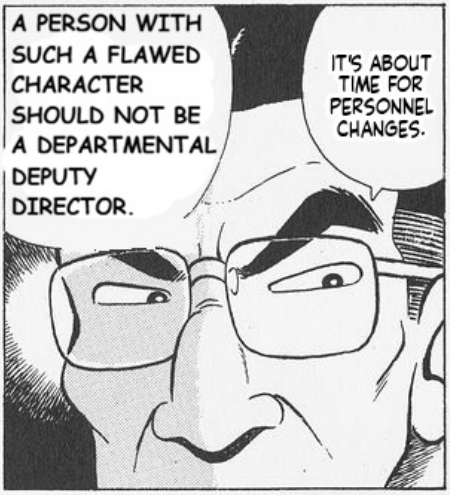
IF YOU ARE EASILY SHAKEN OR FLUSTERED BY SMALL THINGS, YOU CANNOT WRITE IMPARTIAL ARTICLES.
THOSE WHO WORK IN A NEWSPAPER, AS A MEDIUM OF EXPRESSION, MUST MAINTAIN A CALM AND COMPOSED ATTITUDE, UNAFFECTED BY TRIVIAL MATTERS.

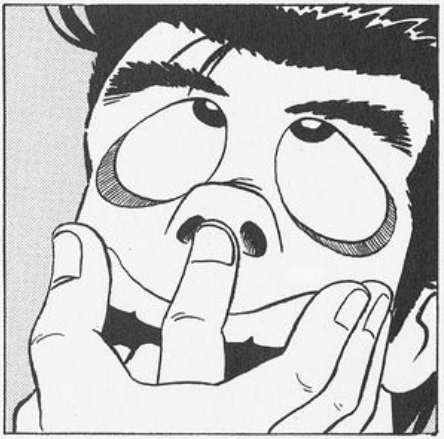
6

DON'T YOU THINK YOU LACK IN DAILY GUIDANCE FOR YOUR DIRECT SUBORDINATES?
TANIMURA, HE IS YOUR SUBORDINATE, AND AS SUCH, YOU'RE RESPONSIBLE FOR HIM.
I APOLOGIZE.

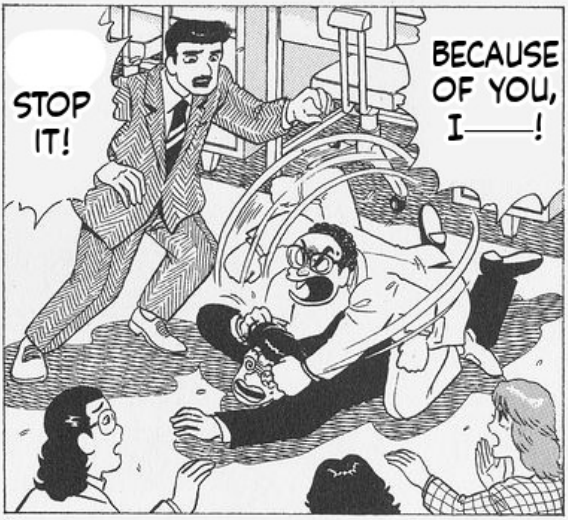
IT IS TRULY REGRETTABLE.
TOMII CAUSED A SCENE ON THE SUBWAY THIS MORNING. AS AN EMPLOYEE OF TOZAI NEWS, HE'S MAKING THE ENTIRE STAFF LOOK BAD WITH SUCH BEHAVIOR.

DELICIOUSNESS 26





YOU STUPID IDIOT!!!
I'LL HAVE YOU FIRED FOR THIS!


STOP IT!
BECAUSE OF YOU, I——!

I'LL KILL YOU!!!
ボカ
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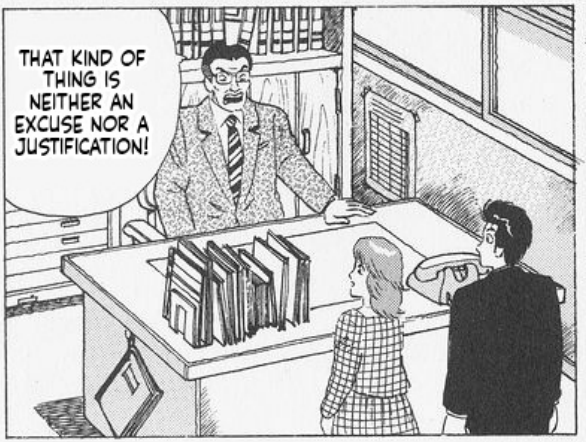
文化部

8

YOU BASTARD!
TOMII!

IT'S YOUR FAULT FOR LAUGHING AT SUCH AN IMPORTANT OCCASION.
I JUST THOUGHT I'D MAKE IT A LITTLE INTERESTING.

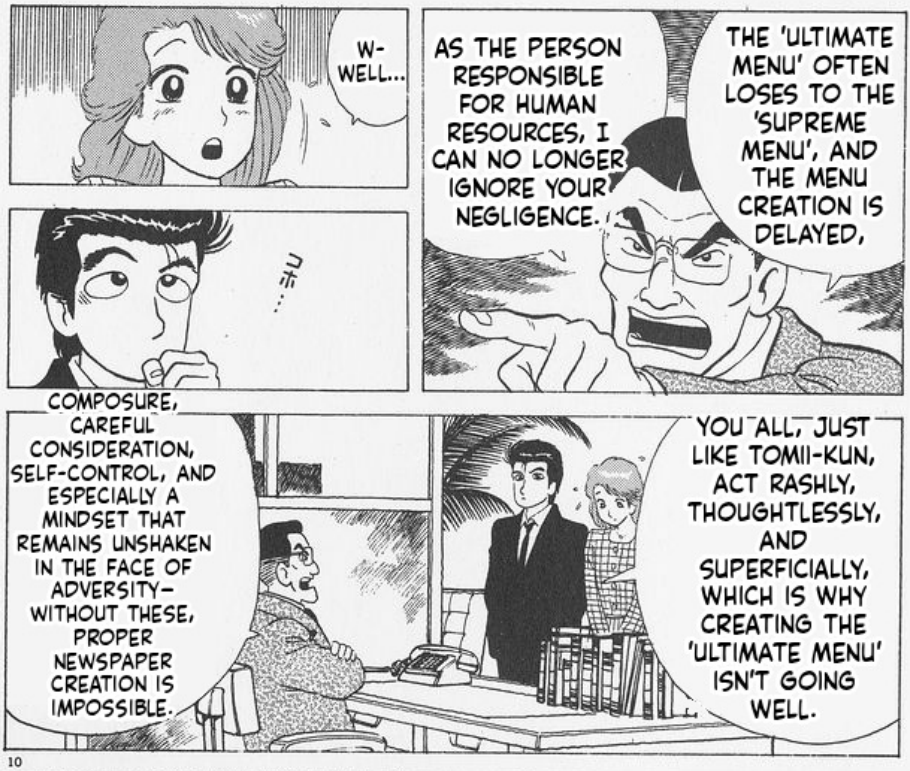
IF THE HR DIRECTOR HATES YOU, YOU COULD FACE DEMOTION, REASSIGNMENT, OR PAY CUTS...
AHHH, I CAN'T TAKE IT ANYMORE~~!
I CAN BARELY PAY MY MORTGAGE NOW!


THAT KIND OF THING IS NEITHER AN EXCUSE NOR A JUSTIFICATION!
...SO, IT WAS MY FAULT FOR JOKING AROUND AND MAKING EVERYONE LAUGH, THE DEPUTY DIRECTOR IS NOT AT FAULT.
HR DIRECTOR'S OFFICE

9

DON'T FORGET THAT YOUR OWN NECKS ARE ON THE LINE.
FIRST OF ALL, ARE YOU REALLY IN A POSITION TO MAKE EXCUSES FOR TOMII-KUN?
HUH?

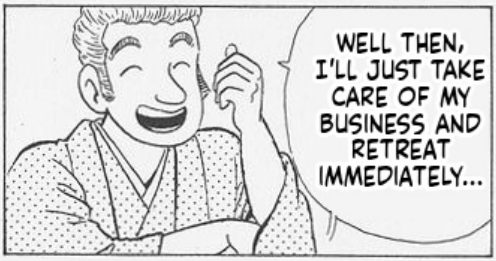
ANYONE WHO CAN'T CONTROL THEMSELVES CALMLY HAS NO RIGHT TO PARTICIPATE IN NEWSPAPER MAKING!
TO BURST OUT LAUGHING IN SUCH AN IMPORTANT MEETING IS UTTERLY UNACCEPTABLE!


W-WELL...
AS THE PERSON RESPONSIBLE FOR HUMAN RESOURCES, I CAN NO LONGER IGNORE YOUR NEGLIGENCE.
THE 'ULTIMATE MENU' OFTEN LOSES TO THE 'SUPREME MENU', AND THE MENU CREATION IS DELAYED,
ﾌﾑ...
COMPOSURE, CAREFUL CONSIDERATION, SELF-CONTROL, AND ESPECIALLY A MINDSET THAT REMAINS UNSHAKEN IN THE FACE OF ADVERSITY— WITHOUT THESE, PROPER NEWSPAPER CREATION IS IMPOSSIBLE.
YOU ALL, JUST LIKE TOMII-KUN, ACT RASHLY, THOUGHTLESSLY, AND SUPERFICIALLY, WHICH IS WHY CREATING THE 'ULTIMATE MENU' ISN'T GOING WELL.

10

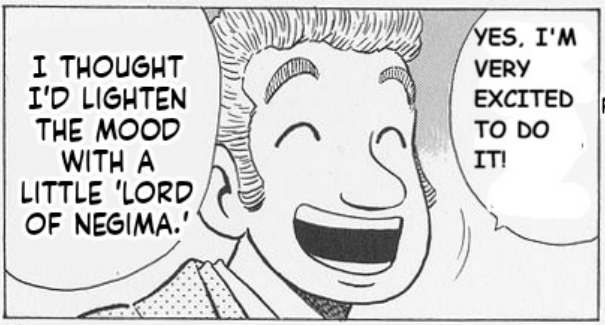
AS CALM AS A FOREST, AS IMMOVABLE AS A MOUNTAIN,
NEVER! ABSOLUTELY NEVER!
THAT IS WHO I AM!
WELL, LET ME ASK YOU THIS...
HAVE YOU NEVER LOST YOUR COOL OVER ANYTHING?! ARE YOU A DAMNED ROBOT?!

SO, WHY IS THE PERSONNEL DIRECTOR PRESSURING ME TO FIRE YOU ALL?
HIYAMA-SAN IS SAYING TO COMPLETELY REPLACE ALL THE MEMBERS OF THE CULTURAL DEPARTMENT IN THIS PERSONNEL RESHUFFLE.
I SEE...
HIYAMA-SAN IS THE LEADER OF THAT FACTION.
THERE ARE THOSE IN THE COMPANY WHO OPPOSE THE CREATION OF THE 'ULTIMATE MENU,' SAYING IT WON'T BENEFIT OUR COMPANY, SO STOP IT.
IT IS A RESULT OF MY OWN SHORTCOMINGS.
うう...
I APOLOGIZE.
GOOD DAY TO EVERYONE.
HEY, GOOD AFTERNOON.
THAT STUBBORNNESS, THOUGH...
HE IS TRULY AN EXCEPTIONAL MAN, HARD TO FIND AS A PERSONNEL OFFICER.
11


WELL THEN, I'LL JUST TAKE CARE OF MY BUSINESS AND RETREAT IMMEDIATELY...

OH, MR. BLACK, IT'S BEEN A WHILE.
OH DEAR, EVERYONE IS GATHERED HERE FOR A DIFFICULT DISCUSSION, AREN'T THEY?

I'LL BE PERFORMING AS THE OPENING ACT AT THE UPCOMING MASTER HACHISHOU'S SHOW...
IF YOU HAVE SOME FREE TIME, PLEASE DO COME OUT.


YES, I'M VERY EXCITED TO DO IT!
I THOUGHT I'D LIGHTEN THE MOOD WITH A LITTLE 'LORD OF NEGIMA.'

OH, YOU'RE PERFORMING AS THE OPENING ACT FOR MASTER HACHISHOU.
SO, WHAT'S YOUR PERFORMANCE, MR. BLACK?

12

!

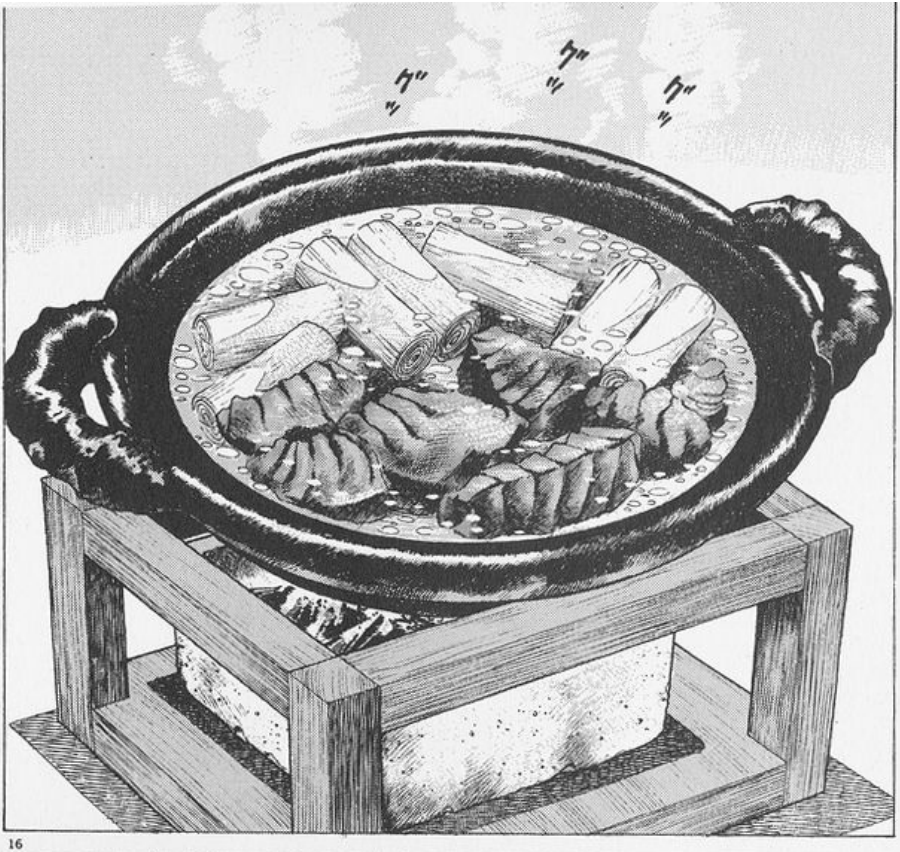
YES, IT'S A STORY ABOUT A LORD FROM THE EDO PERIOD.
THE LORD DECIDED TO TRY SOME HUMBLE FOOD FROM THE COMMON FOLK...

WHAT IS THIS 'LORD OF NEGIMA' YOU MENTIONED?

SHOULD WE REALLY REPLACE EVERYONE IN THE CULTURAL DEPARTMENT AS DIRECTOR HIYAMA SUGGESTS AND STOP MAKING THE 'ULTIMATE MENU'?
MR. ŌHARA,
IS HE THE LORD OF NEGIMA, HUH?
THEN I WANT TO BE THE ONE TO PERSUADE DIRECTOR HIYAMA!
HIYAMA AND THE OTHERS IN OPPOSITION TO IT WILL EVENTUALLY BE PERSUADED!
DON'T BE FOOLISH; THE 'ULTIMATE MENU' IS COMPLETELY UNRELATED TO THE SHALLOW GOURMET BOOM THAT THE OPPOSITION TALKS ABOUT.
I'LL NEED YOUR HELP, MR. OHARA.
WHAT?
13
WHAT'S THIS GUY SCHEMING?

WHEN I MENTIONED IT WAS A GATHERING TO ENJOY EDO ATMOSPHERE, EVERYONE GOT EXCITED.
OH, SO TODAY'S EVENT WILL BE FILLED WITH PROMINENT FIGURES FROM POLITICS AND BUSINESS...
KAIEYA
I HOPE THERE WON'T BE ANYTHING THAT WOULD DISGRACE OUR COMPANY.
I JUST HOPE NOTHING EMBARRASSING HAPPENS...
IT SEEMS MANY DIGNITARIES, INCLUDING VICE PRIME MINISTER KAKUMARU, WILL BE ATTENDING...
AND THE MENU WILL BE HANDLED BY MR. YAMAOKA?
14

I HAVE NO CHOICE BUT TO RUSH OVER, NO MATTER WHAT.
WELL, IF YAMAOKA-KUN IS GOING TO TREAT US TO DELICIOUS FOOD,
I HOPE YOU ENJOY THE FLAVORS OF EDO.
YES... TODAY'S THEME IS TO LET YOU EXPERIENCE THE EDO ATMOSPHERE THROUGH FOOD.
わっはっはっ
I'M LOOKING FORWARD TO TONIGHT.
READY, MR. OHARA.
……
15
パチパチパチ

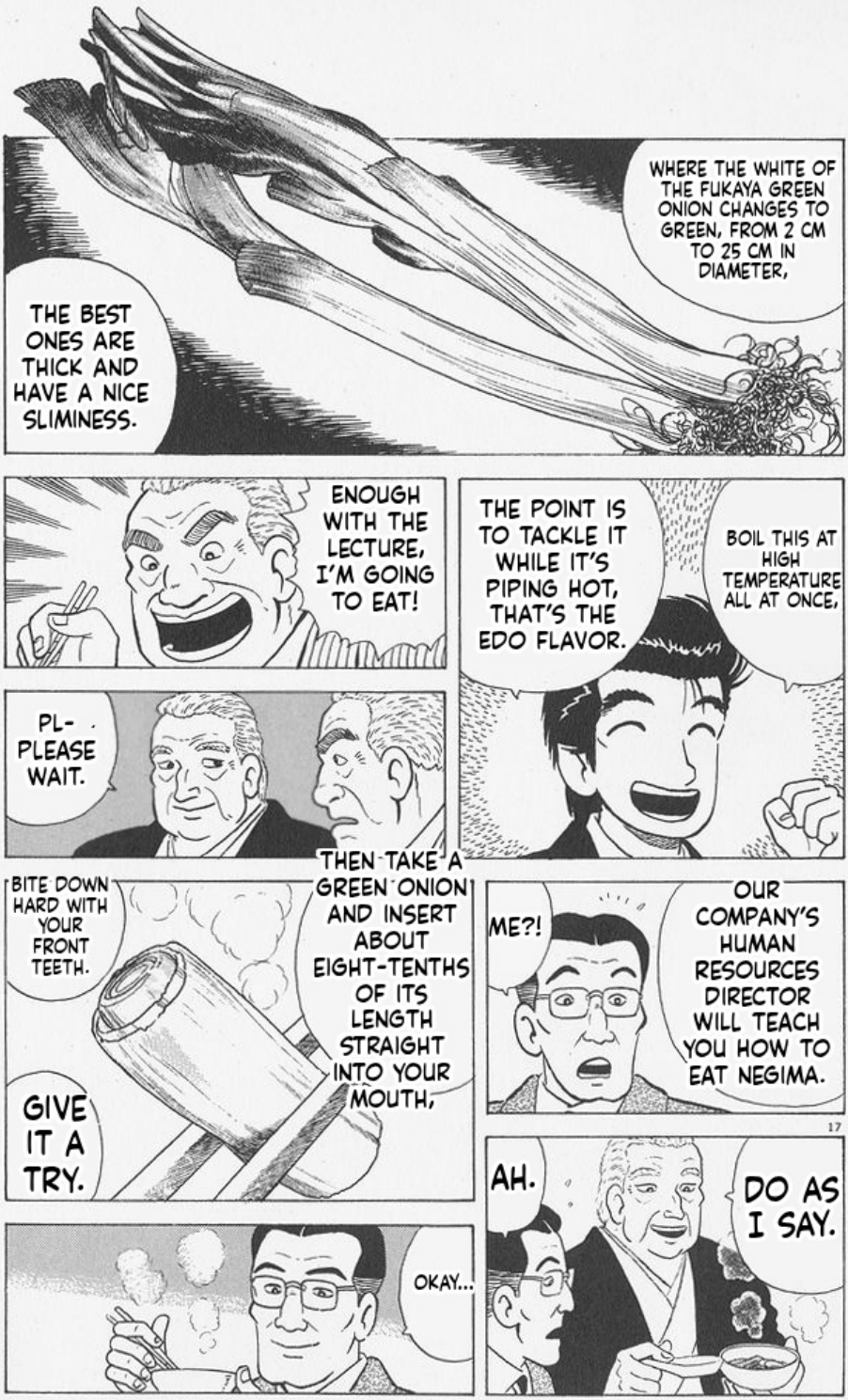


16

THE SEASONING CONSISTS OF SAKE AND SOY SAUCE, WITH GINGER JUICE ADDED TO TASTE.
THE TUNA CAN BE ANY LEFTOVER SASHIMI OR ANYTHING CHEAP.
AND THE GREEN ONION IS IMPORTANT; IT TAKES THE SPOTLIGHT.

MMM, WHAT A NICE AROMA!
OH, WHAT'S THIS!

AS THE NAME SUGGESTS, IT'S A SIMPLE AND HUMBLE DISH.
THIS IS CALLED NEGIMA, A COMBINATION OF GREEN ONION AND TUNA, HENCE THE NAME NEGIMA.


WHERE THE WHITE OF THE FUKAYA GREEN ONION CHANGES TO GREEN, FROM 2 CM TO 25 CM IN DIAMETER,
THE BEST ONES ARE THICK AND HAVE A NICE SLIMINESS.
ENOUGH WITH THE LECTURE, I'M GOING TO EAT!
THE POINT IS TO TACKLE IT WHILE IT'S PIPING HOT, THAT'S THE EDO FLAVOR.
BOIL THIS AT HIGH TEMPERATURE ALL AT ONCE,
PL- PLEASE WAIT.
THEN TAKE A GREEN ONION AND INSERT ABOUT EIGHT-TENTHS OF ITS LENGTH STRAIGHT INTO YOUR MOUTH,
BITE DOWN HARD WITH YOUR FRONT TEETH.
GIVE IT A TRY.
ME?!
OUR COMPANY'S HUMAN RESOURCES DIRECTOR WILL TEACH YOU HOW TO EAT NEGIMA.
17
AH.
DO AS I SAY.
OKAY...

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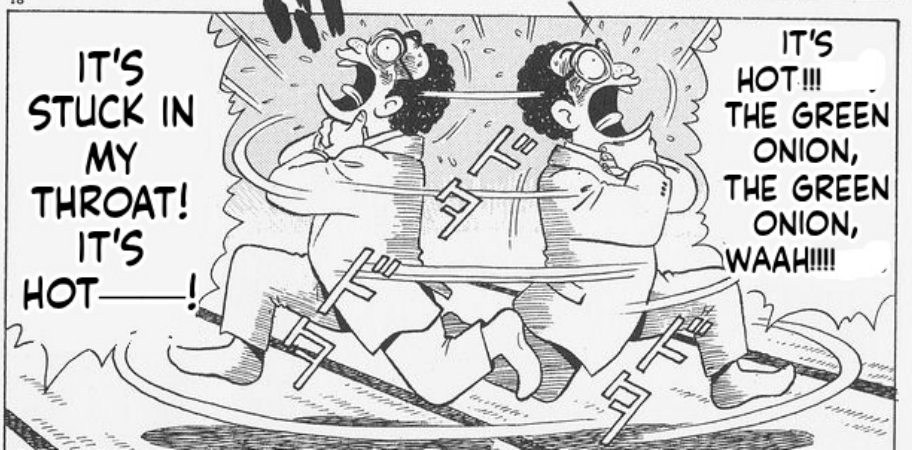
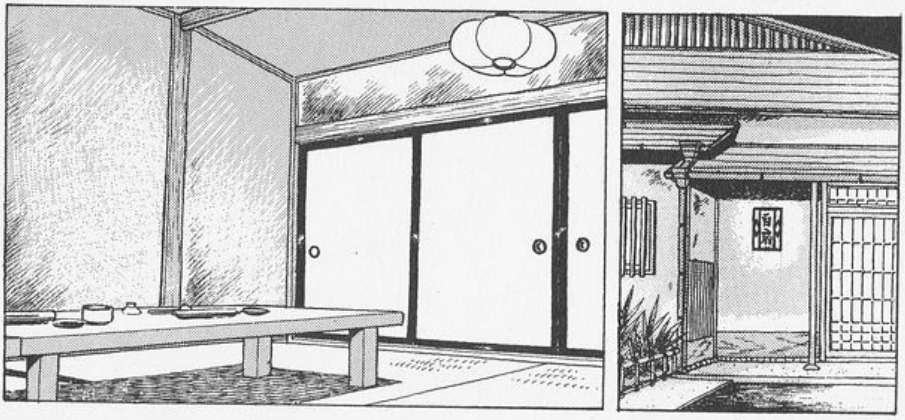
EVERYONE... WATER, PLEASE!
UGH!


IT'S STUCK IN MY THROAT! IT'S HOT——!
IT'S HOT!!! THE GREEN ONION, THE GREEN ONION, WAAH!!!!

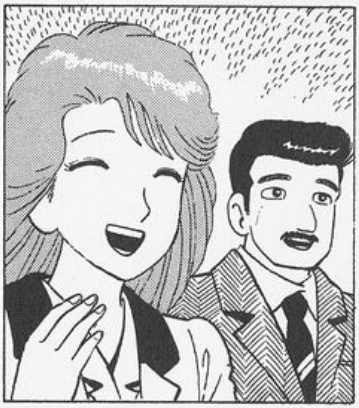
わっはっは
IS THAT A GREEN ONION STUCK IN YOUR THROAT?
MOMMY!
IT'S HOT, HOT, HOT--!
THIS IS STRANGE!
IT'S BECAUSE YOU'RE IN A HURRY!
IF YOU DO THAT, THE INCREDIBLY HOT CORE OF THE GREEN ONION WILL BURST INTO YOUR MOUTH AND BURN YOU, SO PLEASE BE CAREFUL.
WHAT I WANT TO TEACH YOU RIGHT NOW IS THE WAY YOU SHOULD NOT EAT.
19
.....
EVERYONE'S ATTENTION IS... DIVERTED FROM ME TO TOMII-KUN...

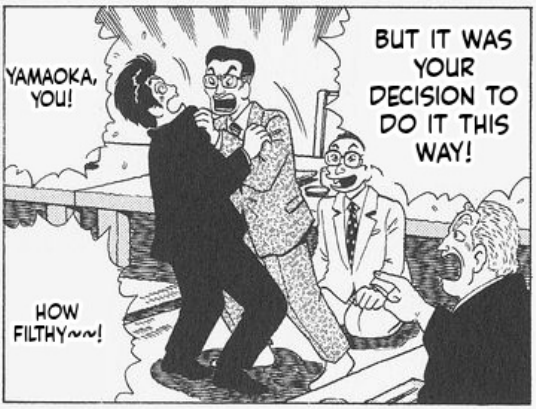
THIS TRULY IS THE TASTE OF EDO COMMONERS!
THE RICH FLAVOR OF THE TUNA FAT COMBINED WITH THE TASTE OF THE GREEN ONIONS CREATES AN IRRESISTIBLY STRONG AND DEEP FLAVOR!
I CAN'T STOP EATING IT!
WOW, THIS IS DELICIOUS!
はははは
MY STOMACH WISHES FOR FIVE OR SIX MORE!
AND THIS HOT DISH IS PART OF THE FEAST TOO!
WE HAVE A VARIETY OF DISHES PREPARED, SO LOOK FORWARD TO IT!
NEXT-IS DENGAKU, BETTARA-ZUKE, A PLATTER OF SASHIMI FROM YOSHIWARA AND TAI, AND EDO-STYLE INARI SUSHI.

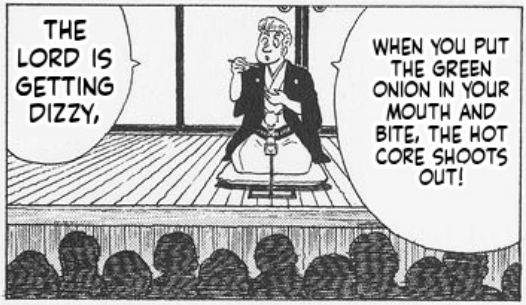
20



THANKS TO YOU DOING THAT ON PURPOSE, MY DISGRACE DIDN'T STAND OUT.
OH, IT'S FINE...
THANK YOU FOR EARLIER.
NO, NOT AT ALL...
I'M SORRY.
THERE'S NO WAY A TRULY FRIVOLOUS PERSON COULD DO SOMETHING LIKE THAT ON THE SPOT.
21
WHAT? YAMAOKA DID IT!
YOU TRIED TO MAKE A FOOL OF ME IN FRONT OF THE BIG SHOTS IN POLITICS AND BUSINESS.
...HOWEVER, I CAN'T FORGIVE THE PRESIDENT.
PRESIDENT OHARA WANTED ME TO FIND A WAY TO CONVINCE YOU THAT THE ULTIMATE MENU WAS WORTHWHILE! BLAME HIM!
WHAT ARE YOU TALKING ABOUT!
COME ON, THIS IS ALL SOMETHING YAMAOKA TOLD ME TO DO.




YAMAOKA, YOU!
BUT IT WAS YOUR DECISION TO DO IT THIS WAY!
HOW FILTHY~~!


THE LORD IS GETTING DIZZY,
WHEN YOU PUT THE GREEN ONION IN YOUR MOUTH AND BITE, THE HOT CORE SHOOTS OUT!

OH, THIS GREEN ONION IS RIGGED LIKE A GUN.

AND NOW HE'S ABOUT TO EAT THE NEGIMA THAT THE COMMON FOLK EAT...
THE LORD SITTING ON A BARREL IN THE IZAKAYA,
PERFORMANCE ART_JL

22

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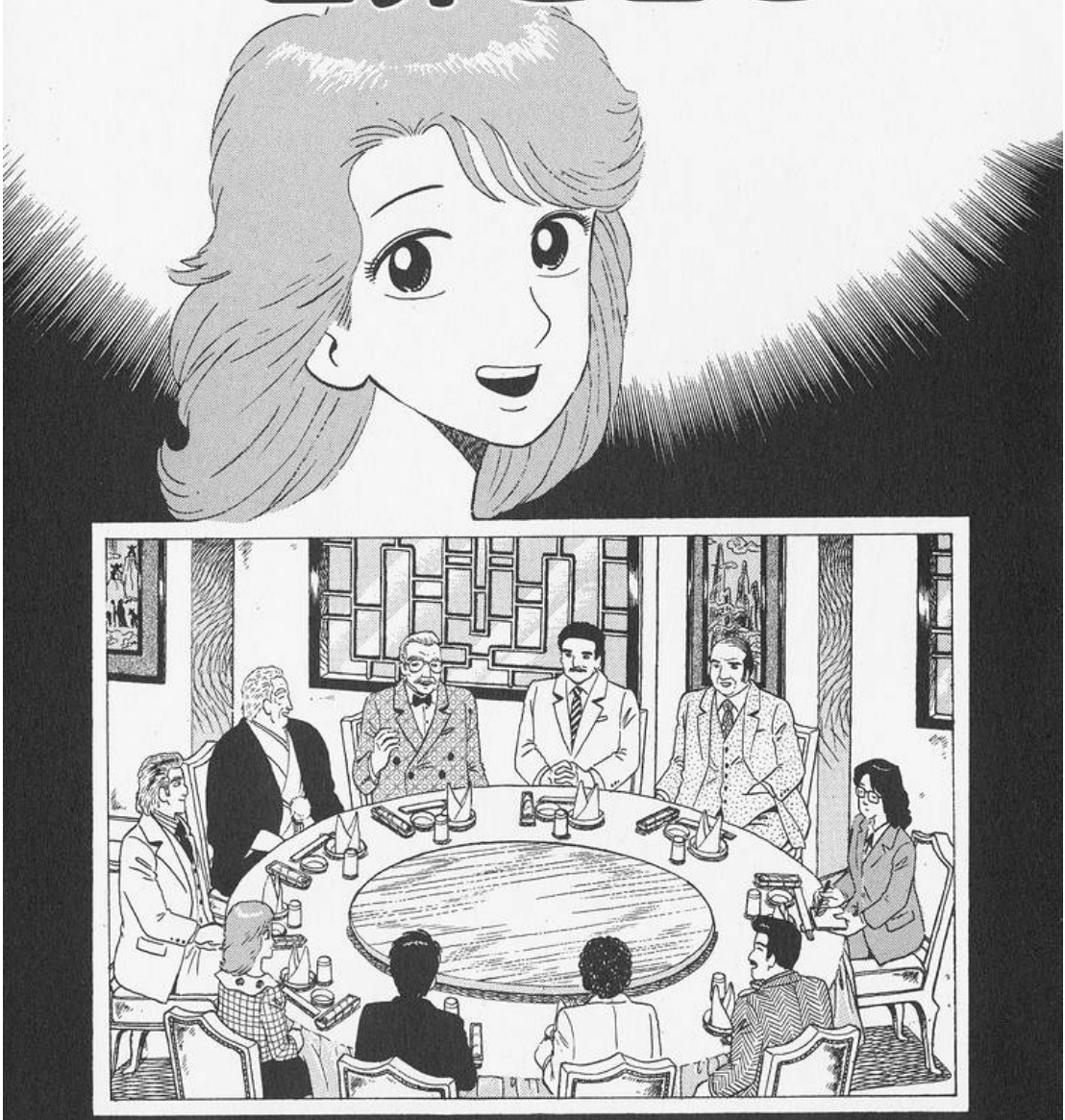
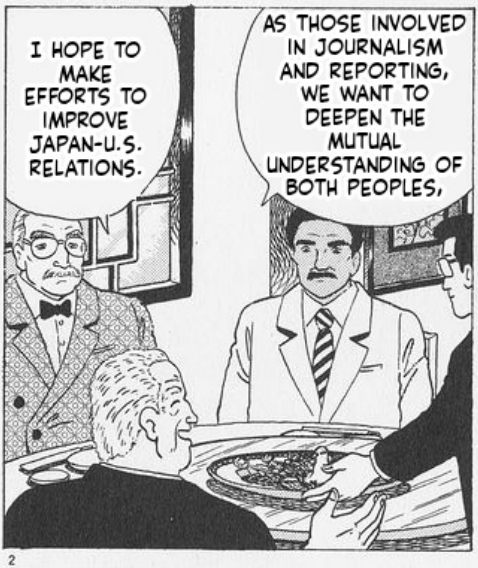
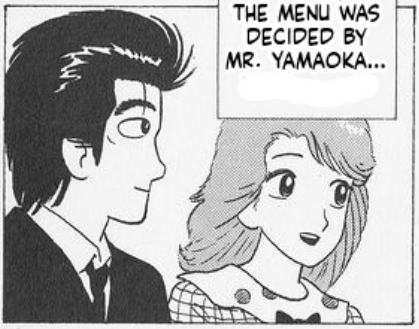
第6話
世界を包む



SINCE THE CULTURAL DEPARTMENT HAS DECIDED TO RECEIVE THE MANUSCRIPTS OF THESE COLUMNISTS, WE WILL ALSO TAKE OUR SEATS.
EASY RESTAURANT
OUR BOSS, MR. OHARA IS HOSTING A DINNER PARTY INVITING PROMINENT COLUMNISTS WHO WRITE ESSAYS AND CRITIQUES FOR AMERICAN NEWSPAPERS.

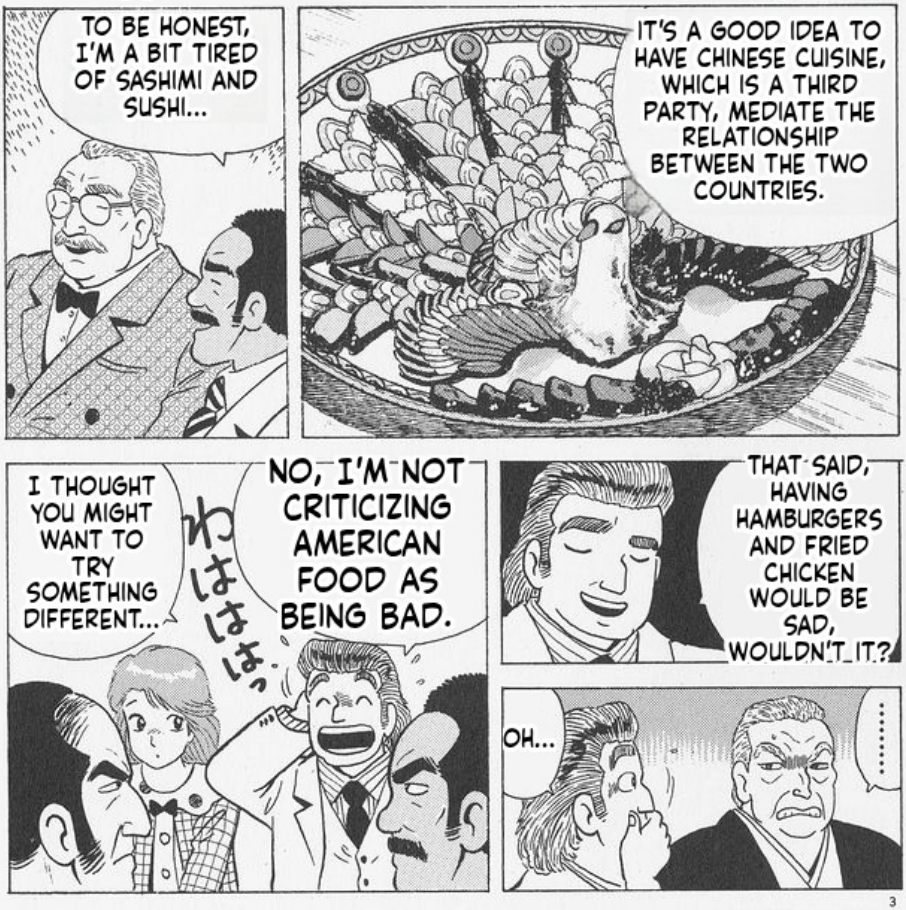

I HOPE TO MAKE EFFORTS TO IMPROVE JAPAN-U.S. RELATIONS.
AS THOSE INVOLVED IN JOURNALISM AND REPORTING, WE WANT TO DEEPEN THE MUTUAL UNDERSTANDING OF BOTH PEOPLES,

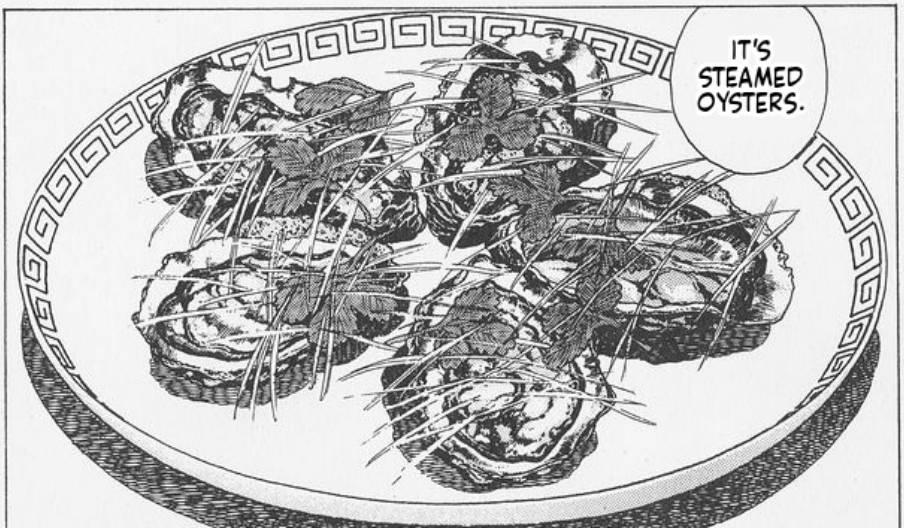

OF COURSE, THE MENU WAS DECIDED BY MR. YAMAOKA...

RECENTLY, THE RELATIONSHIP BETWEEN JAPAN AND THE UNITED STATES HAS BEEN STRAINED, AND I AM VERY WORRIED.

2

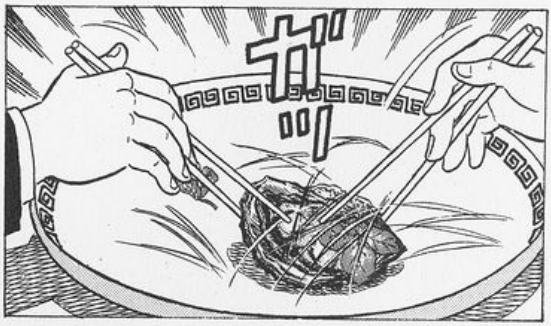
DELICIOUS DISHES
26





INDEED. THIS IS WHAT YAMAOKA BROUGHT OUT DURING THE CULINARY SHOWDOWN WITH THE 'SUPREME MENU.'

DEEEELICIOUS!
YEAH!



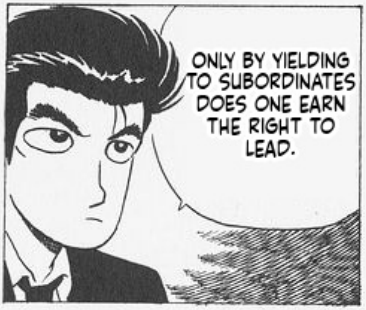
IT REALLY IS DELICIOUS!
THE STEAMING IS PERFECTLY DONE.

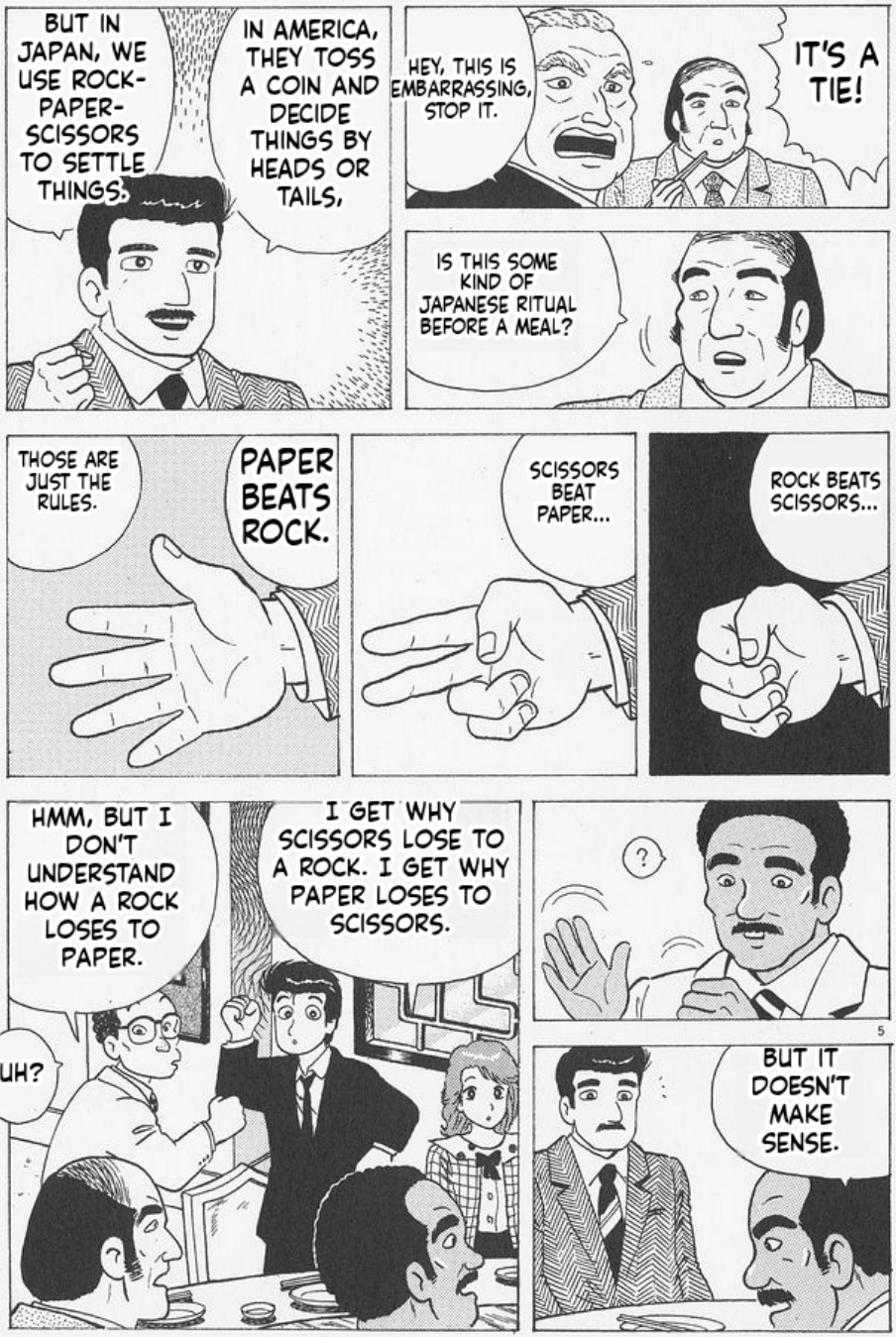
ALRIGHT!
YOU! THE ONE WHO WON'T BACK DOWN! THEN LET'S DO ROCK-PAPER-SCISSORS!

YIELD TO YOUR SUPERIOR!

4

ROCK-PAPER-SCISSORS, SHOOT!


ONLY BY YIELDING TO SUBORDINATES DOES ONE EARN THE RIGHT TO LEAD.

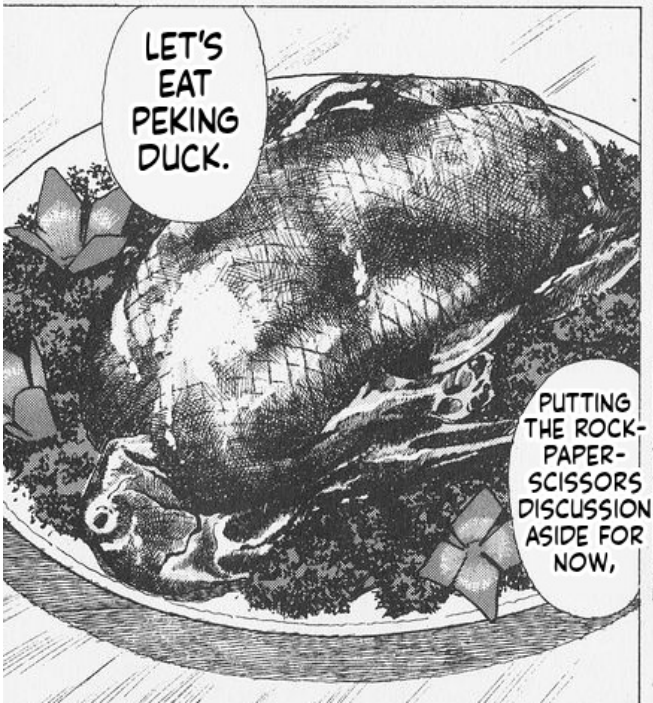


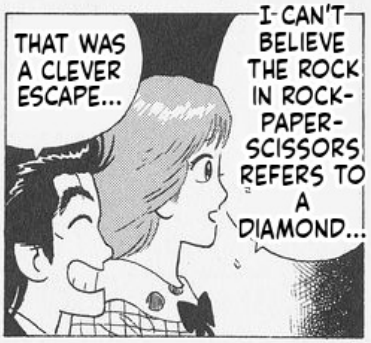
 *TL NOTE: THOSE OF YOU WHO ARE AMERICANS, LIKE ME, CAN VOUCH FOR THE FACT THAT WE'RE ALL FAMILIAR WITH ROCK, PAPER, SCISSORS.

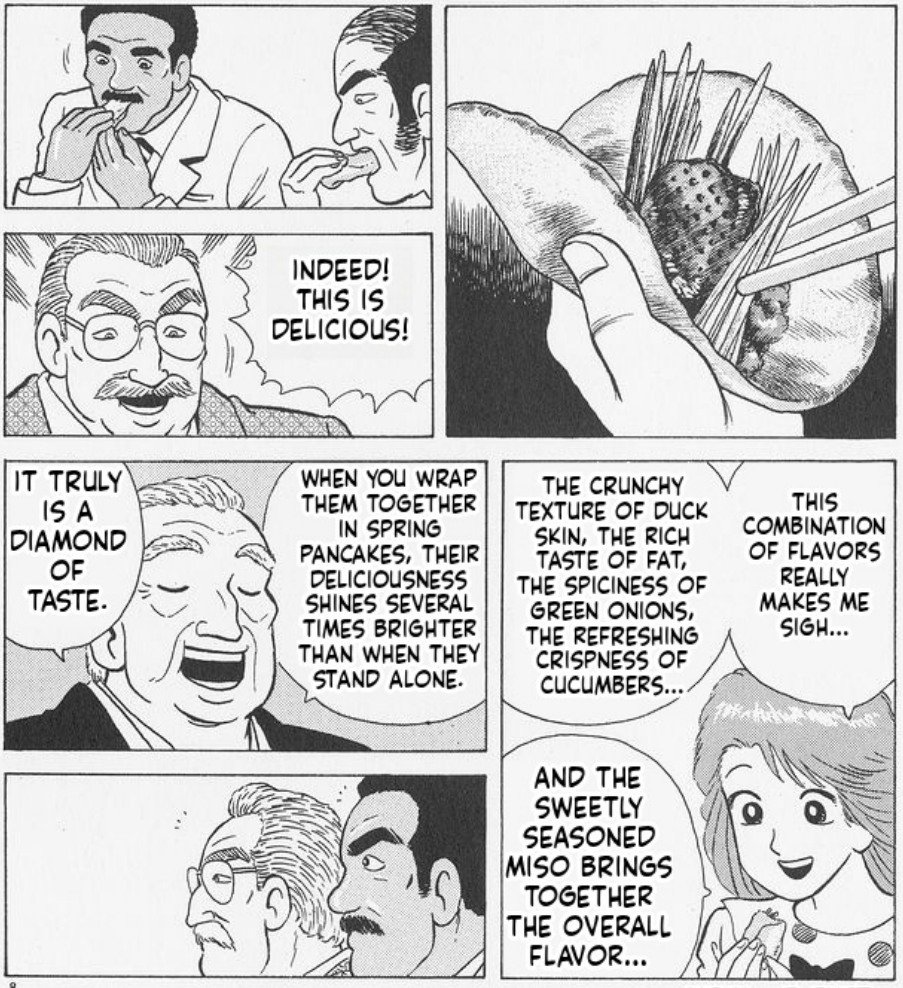
HUH? EVEN IF YOU SAY THAT...
아.....
WHY DOES BEING WRAPPED MEAN LOSING?
AFTER ALL, A STONE WRAPPED IN PAPER DOESN'T GET HURT.
I NEVER THOUGHT OF THAT.
MIGHT BE ONE REASON WHY THE JAPANESE MARKET IS UNFAIR TO FOREIGN ENTITIES.
THE IRRATIONAL IDEA THAT A STONE CAN LOSE TO PAPER...
.....
THAT DIFFERENCE IN RULES IS THE CAUSE OF ECONOMIC FRICTION BETWEEN JAPAN AND THE UNITED STATES.
IT'S PROBABLY THE DIFFERENCE IN MINDSET BETWEEN OUR SOCIETY AND THE JAPANESE.
SO IT'S ABOUT THE DIFFERENCE IN RULES.
6
IT'S A STONE, BUT IT'S A DIAMOND, THAT IS TO SAY, A DIAMOND.
EVEN THOUGH IT'S CALLED A STONE, IT'S NOT JUST ANY STONE.
IT'S NOT UNREASONABLE FOR A STONE TO LOSE TO PAPER.
PLEASE WAIT A MOMENT.
OH?

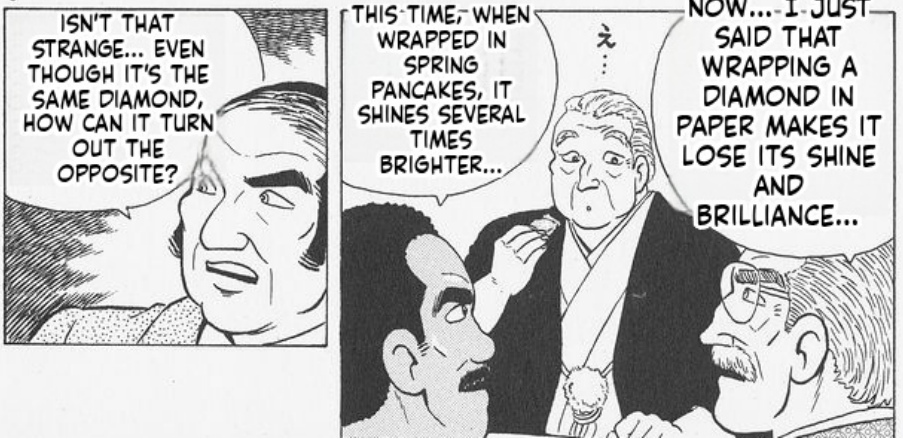
THIS MEANS IT LOST TO THE PAPER. THE STONE LOST.
THE HARDEST DIAMOND IN THE WORLD, WHEN WRAPPED IN PAPER, CAN NO LONGER SHINE OR SPARKLE.
A DIAMOND...!?

わはははは
I SEE... IN THAT CASE, IT CAN'T BE SAID THAT THE STONE LOST...
EXACTLY! DO YOU UNDERSTAND NOW?


LET'S EAT PEKING DUCK.
PUTTING THE ROCK-PAPER-SCISSORS DISCUSSION ASIDE FOR NOW,


THAT WAS A CLEVER ESCAPE...
I CAN'T BELIEVE THE ROCK IN ROCK-PAPER-SCISSORS REFERS TO A DIAMOND...


INDEED! THIS IS DELICIOUS!
IT TRULY IS A DIAMOND OF TASTE.
WHEN YOU WRAP THEM TOGETHER IN SPRING PANCAKES, THEIR DELICIOUSNESS SHINES SEVERAL TIMES BRIGHTER THAN WHEN THEY STAND ALONE.
THE CRUNCHY TEXTURE OF DUCK SKIN, THE RICH TASTE OF FAT, THE SPICINESS OF GREEN ONIONS, THE REFRESHING CRISPNESS OF CUCUMBERS...
THIS COMBINATION OF FLAVORS REALLY MAKES ME SIGH...
AND THE SWEETLY SEASONED MISO BRINGS TOGETHER THE OVERALL FLAVOR...

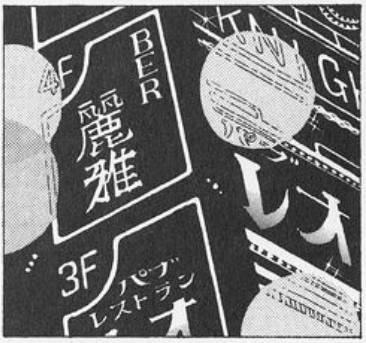

ISN'T THAT STRANGE... EVEN THOUGH IT'S THE SAME DIAMOND, HOW CAN IT TURN OUT THE OPPOSITE?
THIS TIME, WHEN WRAPPED IN SPRING PANCAKES, IT SHINES SEVERAL TIMES BRIGHTER...
え…
NOW... I JUST SAID THAT WRAPPING A DIAMOND IN PAPER MAKES IT LOSE ITS SHINE AND BRILLIANCE...

IN CIRCLES AND DECEIVING US WITH WORDS...
WHETHER WE ASK FOR RICE IMPORTS OR SUPERCOMPUTERS... THEY JUST KEEP TALKING
NO, WELL...
THE JAPANESE HAVE ALWAYS PLAYED THE AMERICANS LIKE THIS.
CALLING PEKING DUCK A DIAMOND IS JUST A METAPHOR.
PLEASE WAIT A MOMENT.
IS THIS GOING TO LEAD TO ANOTHER WAR?
JAPAN KEEPS MAKING MONEY WHILE AMERICA ONLY SEES ITS DEFICIT GROW, AND IT'S ALWAYS BECAUSE OF THIS KIND OF TRICKERY.
9
OH... SO IN THE CASE OF FOOD, WRAPPING IT ENHANCES ITS APPEAL?
THIS IS ABOUT FOOD.
SOME FOODS ARE BETTER ENJOYED WRAPPED IN SOMETHING RATHER THAN EATING THEM ALONE.
ARE YOU TRYING TO DECEIVE US?
I DON'T REALLY UNDERSTAND.
THERE ARE MANY THINGS THAT TASTE BETTER.

THE GUILTY PARTY IS THE IGNORANT AMERICANS!
I SEE... WHAT IS COMMON SENSE FOR JAPANESE PEOPLE IS SOMETHING WE AMERICANS ARE TOO FOOLISH TO KNOW...
DON'T BE RIDICULOUS, WHAT ARE YOU SAYING?
ISN'T THAT JUST COMMON SENSE?
W-WHY DID IT TURN OUT LIKE THIS...?
THIS REALLY IS A WAR AGAIN, NO MATTER WHAT.
HOPEFULLY, YOU'RE NOT TRYING TO DECEIVE US, MR. OHARA.
HMM, THEY SAY PROOF IS IN THE PUDDING.
10
IT SEEMS WAR IS GETTING FURTHER AWAY.
OTHER FOODS THAT BECOME MUCH MORE DELICIOUS WHEN WRAPPED, BESIDES PEKING DUCK!
ALRIGHT! THEN I'LL TREAT EVERYONE TO

...ううう

I WAS HOPING TO MAKE THE FAMOUS AMERICAN COLUMNISTS HAPPY, BUT....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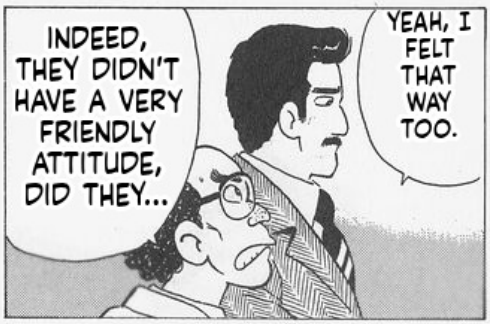
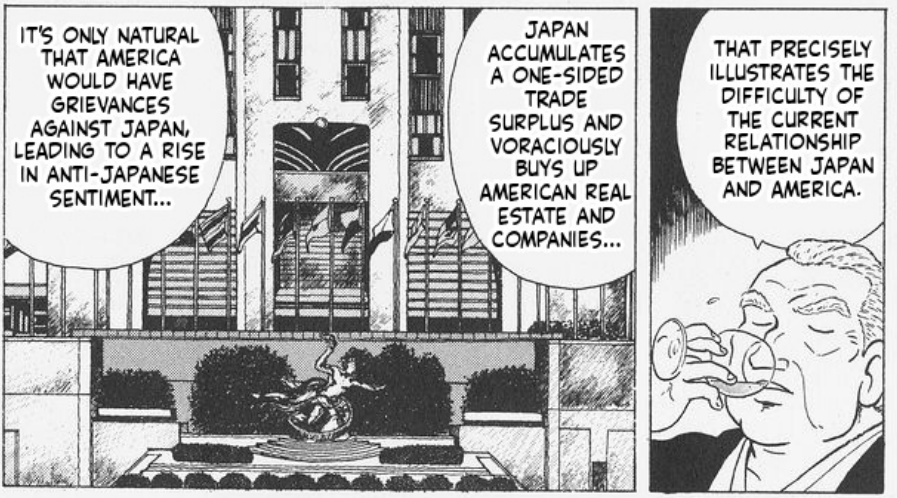
レストラン

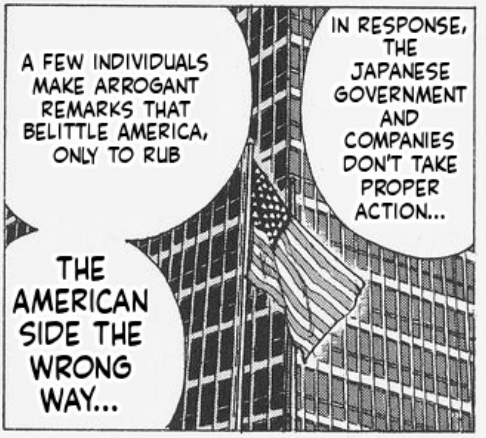
HOWEVER, TODAY HAS BEEN QUITE A CHALLENGE...


INDEED, THEY DIDN'T HAVE A VERY FRIENDLY ATTITUDE, DID THEY...
YEAH, I FELT THAT WAY TOO.

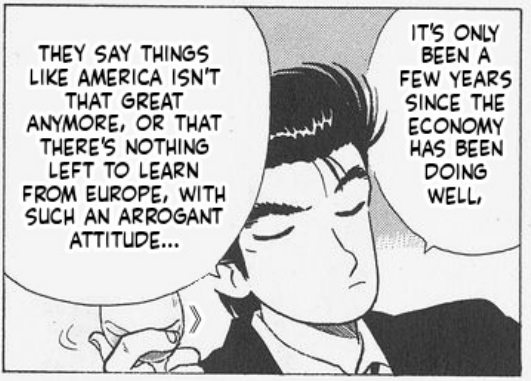
IT SEEMS LIKE THOSE PEOPLE WERE TRYING TO ANGER OHARA-SAN FROM THE VERY BEGINNING...


IT'S ONLY NATURAL THAT AMERICA WOULD HAVE GRIEVANCES AGAINST JAPAN, LEADING TO A RISE IN ANTI-JAPANESE SENTIMENT...
JAPAN ACCUMULATES A ONE-SIDED TRADE SURPLUS AND VORACIOUSLY BUYS UP AMERICAN REAL ESTATE AND COMPANIES...
THAT PRECISELY ILLUSTRATES THE DIFFICULTY OF THE CURRENT RELATIONSHIP BETWEEN JAPAN AND AMERICA.

IF THIS CONTINUES, EVEN IF THERE ISN'T A WAR, WE COULD END UP IN A TERRIBLE HOSTILE RELATIONSHIP...
THEY JOKED ABOUT IT, BUT...


A FEW INDIVIDUALS MAKE ARROGANT REMARKS THAT BELITTLE AMERICA, ONLY TO RUB THE AMERICAN SIDE THE WRONG WAY...
IN RESPONSE, THE JAPANESE GOVERNMENT AND COMPANIES DON'T TAKE PROPER ACTION...

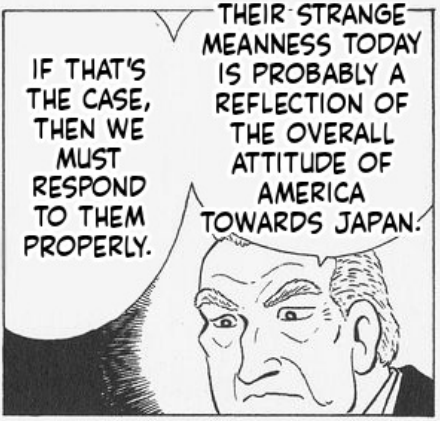
12

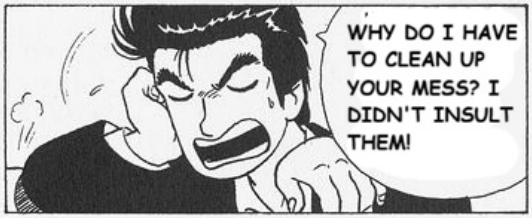

THEY SAY THINGS LIKE AMERICA ISN'T THAT GREAT ANYMORE, OR THAT THERE'S NOTHING LEFT TO LEARN FROM EUROPE, WITH SUCH AN ARROGANT ATTITUDE...
IT'S ONLY BEEN A FEW YEARS SINCE THE ECONOMY HAS BEEN DOING WELL,

I'M REALLY TIRED OF THE NARROW-MINDEDNESS OF THE JAPANESE.
REALLY...

YAMAOKA, I'M COUNTING ON YOU!

HUH? ME...? WHAT AM I SUPPOSED TO DO?

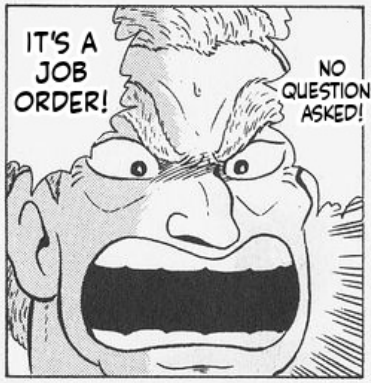

IF THAT'S THE CASE, THEN WE MUST RESPOND TO THEM PROPERLY.
THEIR STRANGE MEANNESS TODAY IS PROBABLY A REFLECTION OF THE OVERALL ATTITUDE OF AMERICA TOWARDS JAPAN.


WHY DO I HAVE TO CLEAN UP YOUR MESS? I DIDN'T INSULT THEM!

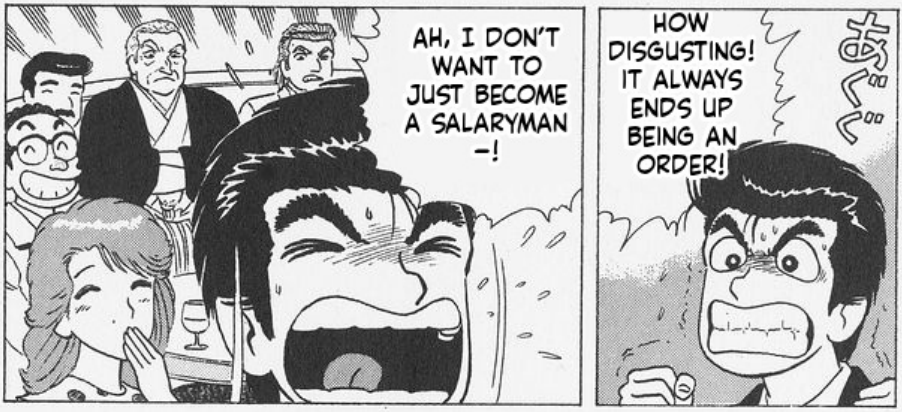
THINGS LIKE THIS ARE THE ONLY REASON THAT YOUR SORRY ASS IS STILL EMPLOYED!
SHUT UP!

YOU'RE THE ONE WHO WILL PREPARE IT.
IT'S DECIDED! I PROMISED THEM A DISH THAT WOULD BE FAR MORE DELICIOUS BY WRAPPING IT IN SOMETHING.
NO WAY!

13


IT'S A JOB ORDER!
NO QUESTIONS ASKED!

IF YOU THINK YOU'RE A DOG, THEN YOU'LL WORK LIKE ONE!
THAT'S AWFUL! THAT MAKES ME FEEL LIKE A DOG OR A CAT!


AH, I DON'T WANT TO JUST BECOME A SALARYMAN -!
HOW DISGUSTING! IT ALWAYS ENDS UP BEING AN ORDER!
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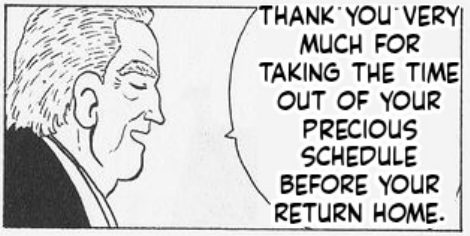
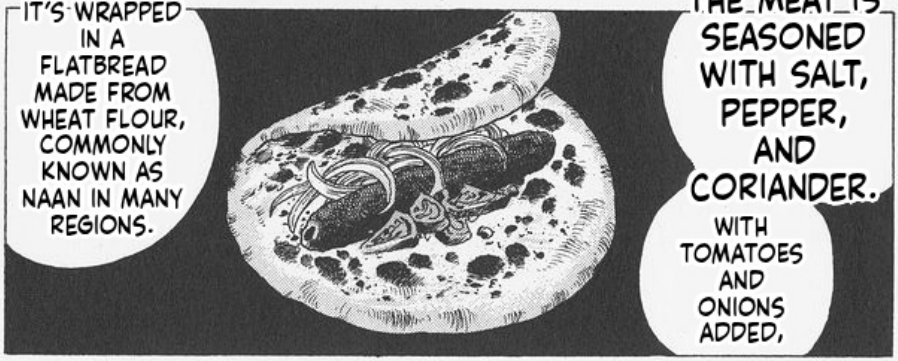
RESTAURANT FRA

14

I WOULD LIKE YOU TO ENJOY SOMETHING THAT BECOMES MUCH MORE DELICIOUS WHEN WRAPPED, RATHER THAN EATEN ALONE.
AS PROMISED THE OTHER DAY,


THANK YOU VERY MUCH FOR TAKING THE TIME OUT OF YOUR PRECIOUS SCHEDULE BEFORE YOUR RETURN HOME.

SUCH FOODS CAN BE FOUND IN VARIOUS COUNTRIES AROUND THE WORLD.
15
THIS IS A POPULAR FOOD CALLED KEBAB, FOUND IN THE REGION FROM WEST ASIA TO EGYPT AND GREECE.
THIS IS MADE BY MOLDING MINCED LAMB MEAT ONTO A SKEWER AND GRILLING IT.
YAMAOKA...



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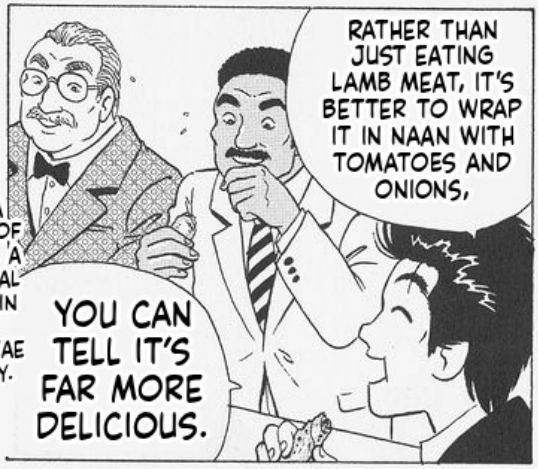
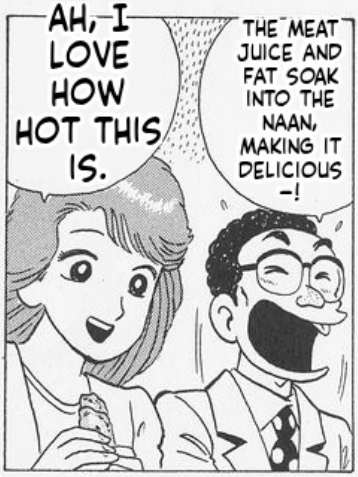
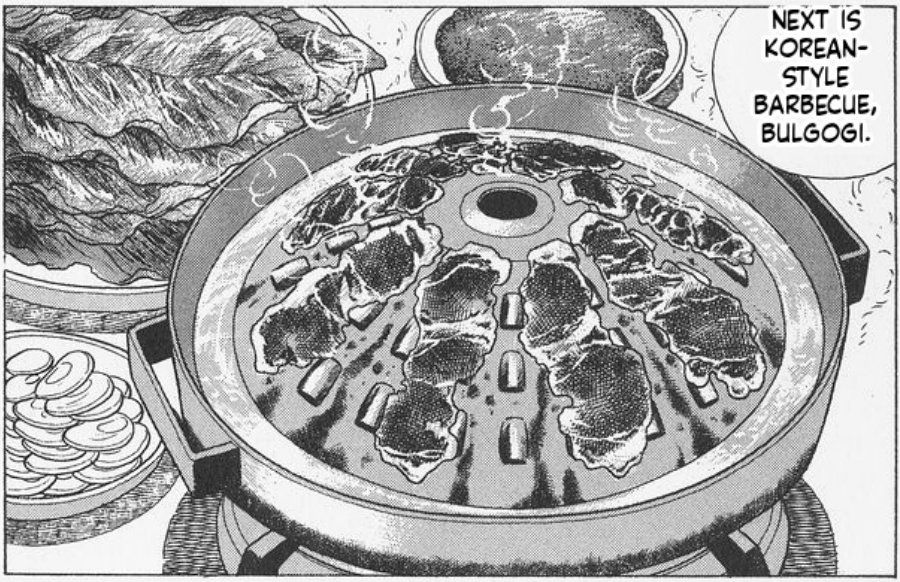




*1: A TYPE OF SPICE. A BIENNIAL HERB IN THE APIACEAE FAMILY.



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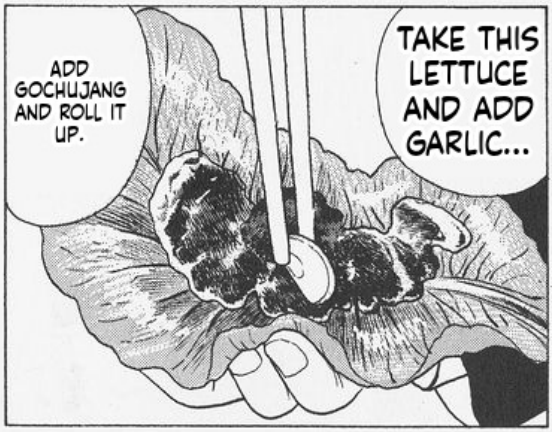
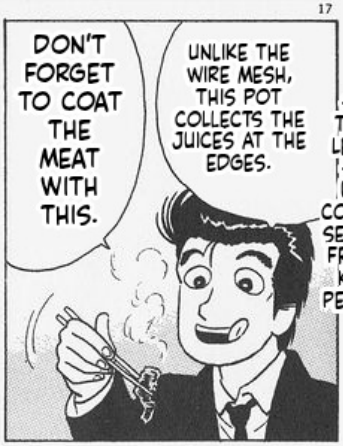
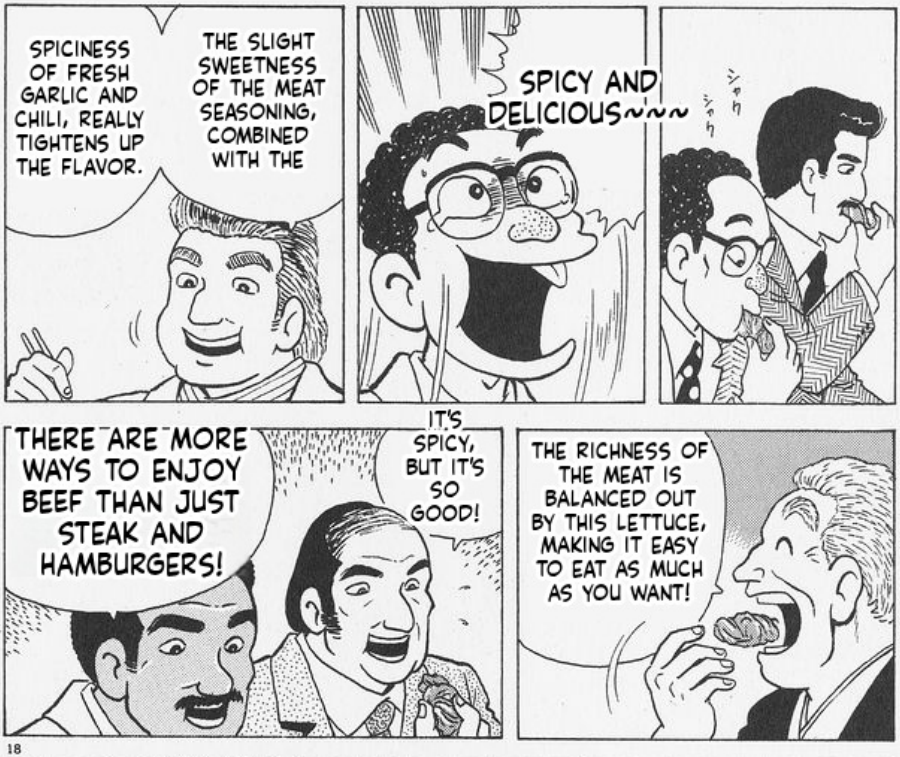
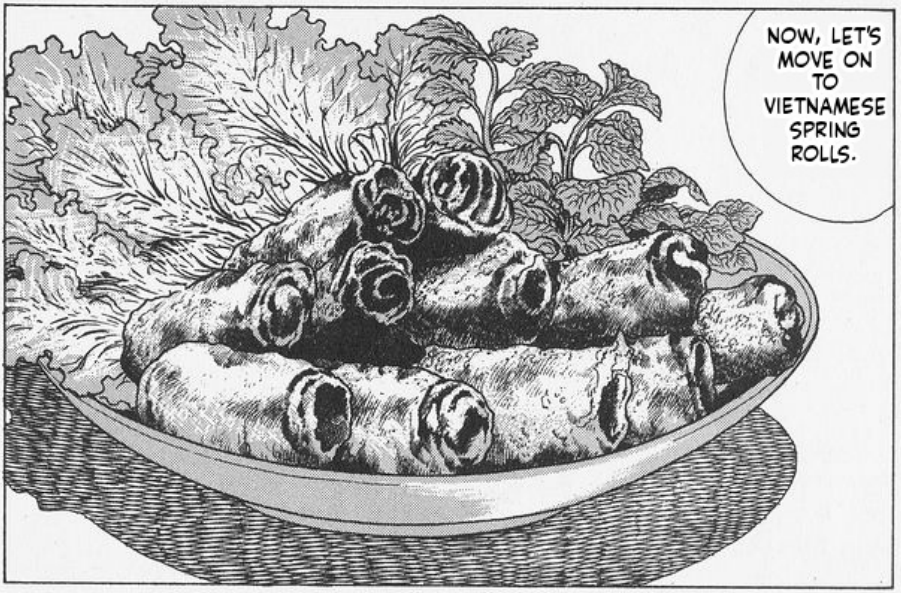




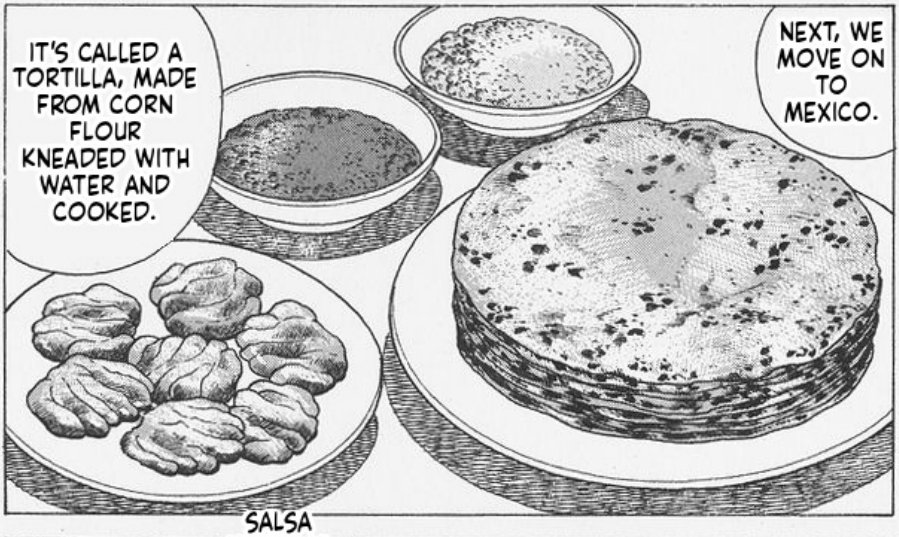
※2 - A TYPE OF LETTUCE.
※3 - A UNIQUE COMPOUND SEASONING FROM THE KOREAN PENINSULA.


SPICINESS OF FRESH GARLIC AND CHILI, REALLY TIGHTENS UP THE FLAVOR.
THE SLIGHT SWEETNESS OF THE MEAT SEASONING, COMBINED WITH THE
SPICY AND DELICIOUS~!~~
シャリ
THERE ARE MORE WAYS TO ENJOY BEEF THAN JUST STEAK AND HAMBURGERS!
IT'S SPICY, BUT IT'S SO GOOD!
THE RICHNESS OF THE MEAT IS BALANCED OUT BY THIS LETTUCE, MAKING IT EASY TO EAT AS MUCH AS YOU WANT!

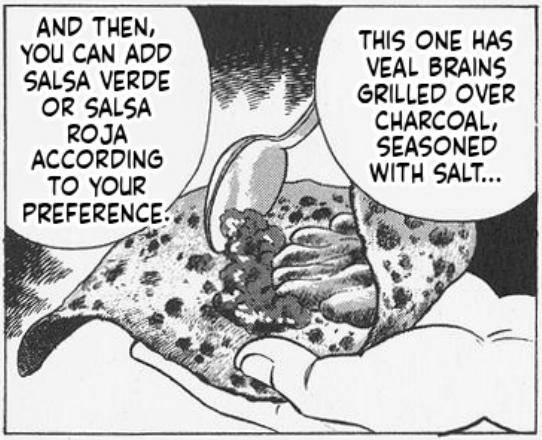
18


NOW, LET'S MOVE ON TO VIETNAMESE SPRING ROLLS.

YOU DIP IT IN THE SAUCE BEFORE EATING.
THAT'S RIGHT, YOU PLACE IT ON A LETTUCE LEAF, ADD MINT LEAVES, YOUNG DOKUDAMI LEAVES, AND CILANTRO, THEN WRAP IT.
THEY ARE WRAPPED IN A SKIN MADE FROM WHEAT FLOUR.
FIRST, THE SPRING ROLLS THEMSELVES ARE MADE BY MIXING GROUND PORK AND SHRIMP PASTE,
AH, SO YOU WRAP IT DOUBLE LIKE THAT.
MMM... THIS IS SOMETHING FROM A COMPLETELY DIFFERENT CULTURE FOR US!
ADDING CHOPPED CHILI PEPPERS FOR SEASONING.
THE DIPPING SAUCE IS MADE BY SLIGHTLY DILUTING THE FISH SAUCE WITH WATER, ADDING LEMON JUICE AND SUGAR,
19
WRAPPING IT IN THESE VEGETABLES GIVES IT A REFRESHING TASTE.
HOWEVER, IT HAS A FLAVOR THAT MIGHT JUST BE ADDICTIVE.
IT IS ALSO CALLED FISH SAUCE.
FISH SAUCE IS MADE BY SALTING SMALL FISH, ALLOWING THEIR JUICES TO SEEP OUT,


IT'S CALLED A TORTILLA, MADE FROM CORN FLOUR KNEADED WITH WATER AND COOKED.
NEXT, WE MOVE ON TO MEXICO.

IF YOU USE RED CHILI PEPPERS, IT BECOMES SALSA ROJA.
SALSA VERDE IS MADE FROM CHOPPED GREEN CHILI PEPPERS MIXED WITH VINEGAR.


AND THEN, YOU CAN ADD SALSA VERDE OR SALSA ROJA ACCORDING TO YOUR PREFERENCE.
THIS ONE HAS VEAL BRAINS GRILLED OVER CHARCOAL, SEASONED WITH SALT...

20

OH, BE CAREFUL BECAUSE THIS IS REALLY SPICY.
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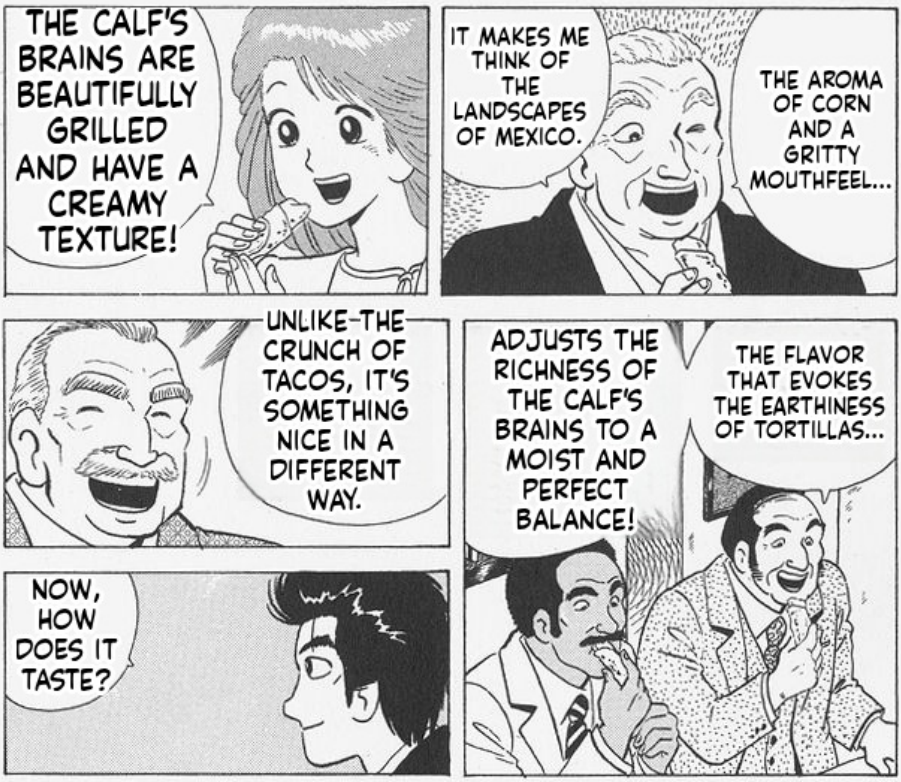
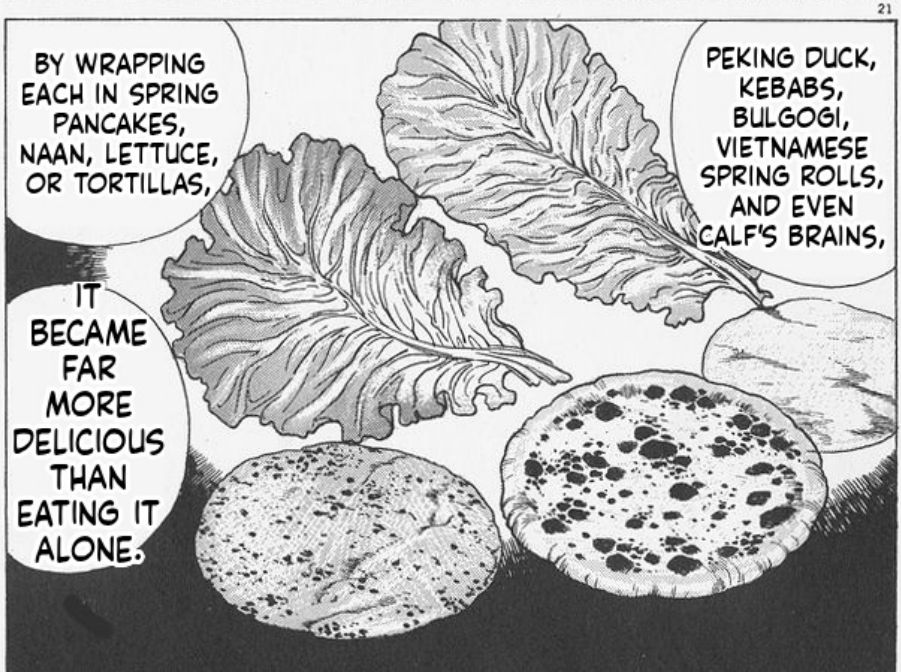
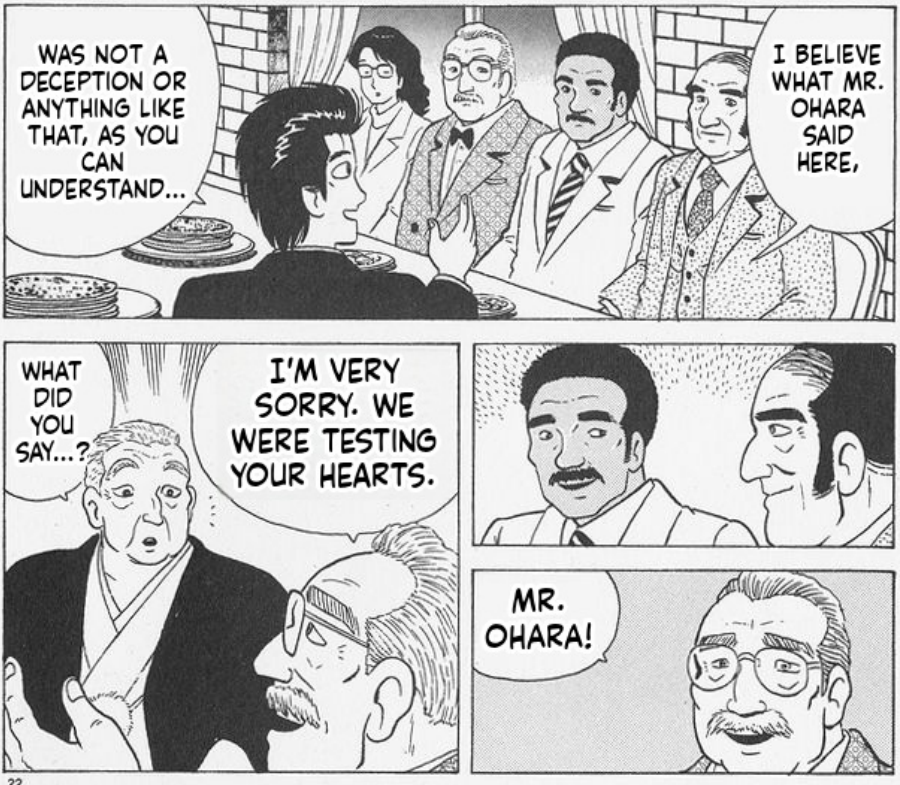

THE CALF'S BRAINS ARE BEAUTIFULLY GRILLED AND HAVE A CREAMY TEXTURE!
IT MAKES ME THINK OF THE LANDSCAPES OF MEXICO.
THE AROMA OF CORN AND A GRITTY MOUTHFEEL...
UNLIKE THE CRUNCH OF TACOS, IT'S SOMETHING NICE IN A DIFFERENT WAY.
ADJUSTS THE RICHNESS OF THE CALF'S BRAINS TO A MOIST AND PERFECT BALANCE!
THE FLAVOR THAT EVOKES THE EARTHINESS OF TORTILLAS...
NOW, HOW DOES IT TASTE?


BY WRAPPING EACH IN SPRING PANCAKES, NAAN, LETTUCE, OR TORTILLAS,
PEKING DUCK, KEBABS, BULGOGI, VIETNAMESE SPRING ROLLS, AND EVEN CALF'S BRAINS,
IT BECAME FAR MORE DELICIOUS THAN EATING IT ALONE.


WAS NOT A DECEPTION OR ANYTHING LIKE THAT, AS YOU CAN UNDERSTAND...
I BELIEVE WHAT MR. OHARA SAID HERE,
WHAT DID YOU SAY...?
I'M VERY SORRY. WE WERE TESTING YOUR HEARTS.
MR. OHARA!
22
IF THAT'S THE CASE, THE RELATIONSHIP BETWEEN JAPAN AND AMERICA OR EUROPE WILL ONLY WORSEN...
THERE ARE PEOPLE IN AMERICA AND EUROPE WHO ACCUSE JAPANESE PEOPLE OF BECOMING ARROGANT.
WHICH COULD TRULY LEAD TO WAR AGAIN.
THE BIGGEST REASON FOR THAT IS THE FAILURE TO TRY TO UNDERSTAND AND TRUST EACH OTHER,
AS YOU KNOW, THE RECENT JAPAN-U.S. RELATIONS HAVE NOT BEEN GOOD.
I THINK IT'S DUE TO THE SELFISH ATTITUDES ON BOTH SIDES.

HMM, IS THAT SO...
I THOUGHT THAT BY OBSERVING THE RESPONSES OF THE LEADERS OF THE EAST-WEST NEWS, WHICH HAS A SIGNIFICANT INFLUENCE IN JAPAN, I COULD SOMEWHAT PREDICT THE FUTURE OF JAPAN.
SO WE INTENTIONALLY TEASED MR. OHARA IN A MEAN WAY.
THANK YOU, RUDDICK, GORDON, AND STONE.
YOU RESPONDED WITH SINCERITY.
HOWEVER, YOU ALL DID NOT GET ANGRY AT OUR UNREASONABLE DEMANDS...
AS LONG AS SUCH PEOPLE ARE IN JAPAN'S LEADERSHIP, JAPAN WILL BE FINE.
TO WRAP IS TO OFFER WARM WORDS!
IF COUNTRIES AROUND THE WORLD COOPERATE, IT WILL LEAD TO A BETTER SOCIETY!
WOW! AMAZING!!
ISN'T THAT TRUE FOR HUMAN SOCIETY AS WELL?
WHEN YOU EAT VARIOUS THINGS TOGETHER, IT TASTES BETTER THAN EATING THEM INDIVIDUALLY.
23

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WELL, ENJOY.
OH, WHAT IS THIS?
NOW, TO CONCLUDE WITH THIS...
I WRAPPED UP ONLY THE SUPER SPICY CHILI PEPPERS FROM MEXICO IN ONE BUNDLE.

24

THE TIME HAS COME FOR JAPAN-U.S. COOPERATION TO BE PUT INTO ACTION!
LET'S GET HIM!!!!

AND PRESIDENT OHARA AND DIRECTOR KOIZUMI TREATED ME LIKE A DOG, MAKING ME DO THIS TROUBLESOME JOB.
WELL, THOSE THREE AMERICANS CRUELLY PUT US TO THE TEST,
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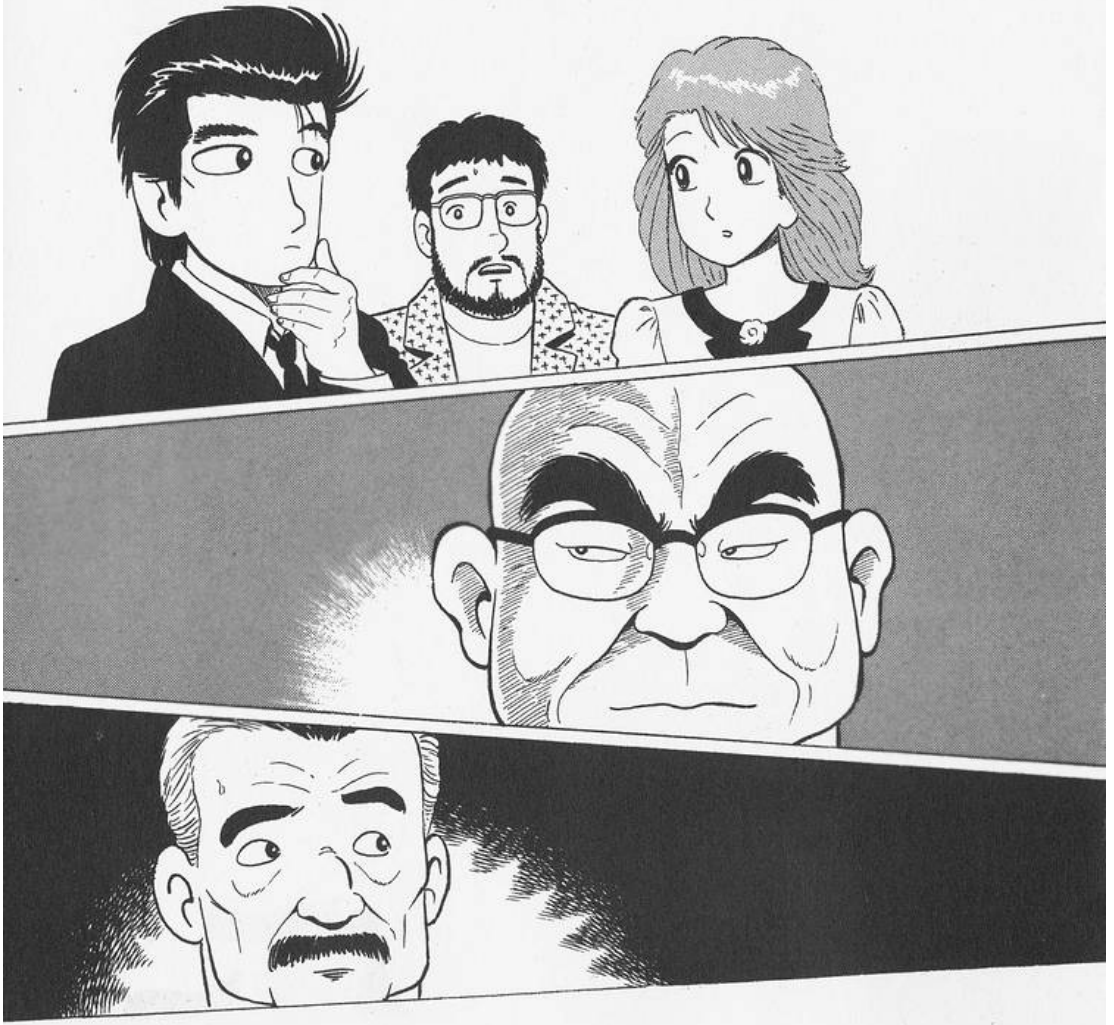
HAAH HAAH
THIS IS A BIT OF A PUNISHMENT.

第7話
猿蟹合戦



HOW COULD THIS HAPPEN...?
YOU MEAN WE CAN'T HAVE OUR WEDDING RECEPTION ANYMORE?!
COFFEE
Palletta
I'M STILL GOING TO HAVE THE WEDDING AS PLANNED!
ドサ
WELL, IF YOU'RE GOING TO DIVORCE, IT'S BETTER TO DO IT SOONER.
DIVORCING BEFORE THE CEREMONY EVEN TAKES PLACE?
2
THANKS TO THAT, THE MONEY WE HAD SAVED FOR THE RECEPTION IS GONE...
I MANAGED TO SCRAPE TOGETHER SOME FUNDS, BUT,
AND HE DIDN'T PAY IT BACK...
ACTUALLY, I BECAME THE GUARANTOR FOR AN OLD FRIEND'S DEBT,
WELL...

YOU'RE AMAZING...
WE CAN JUST GIVE UP ON THE RECEPTION.
ARAWAKA SAID HE'D BORROW FROM ELSEWHERE, BUT I DON'T WANT HIM TO END UP DOING A JOB HE DOESN'T WANT JUST BECAUSE OF DEBT...
YOU DON'T NEED TO WORRY ABOUT THAT.
TO SAY YOU WANTED TO INVITE US TO THE RECEPTION AND THEN HAVE THIS HAPPEN...
DON'T WORRY ABOUT IT.
DON'T SAY THAT.
I'M REALLY SORRY, KINUE-SAN...
MORE THAN THAT, I FEEL BAD FOR EVERYONE IN THE CULTURAL CLUB...
I'M SO SORRY, TABATA-SAN...
EVERYONE WILL BE RELIEVED THAT THEY WON'T HAVE TO SEE A MIDDLE-AGED BRIDE AND GROOM.
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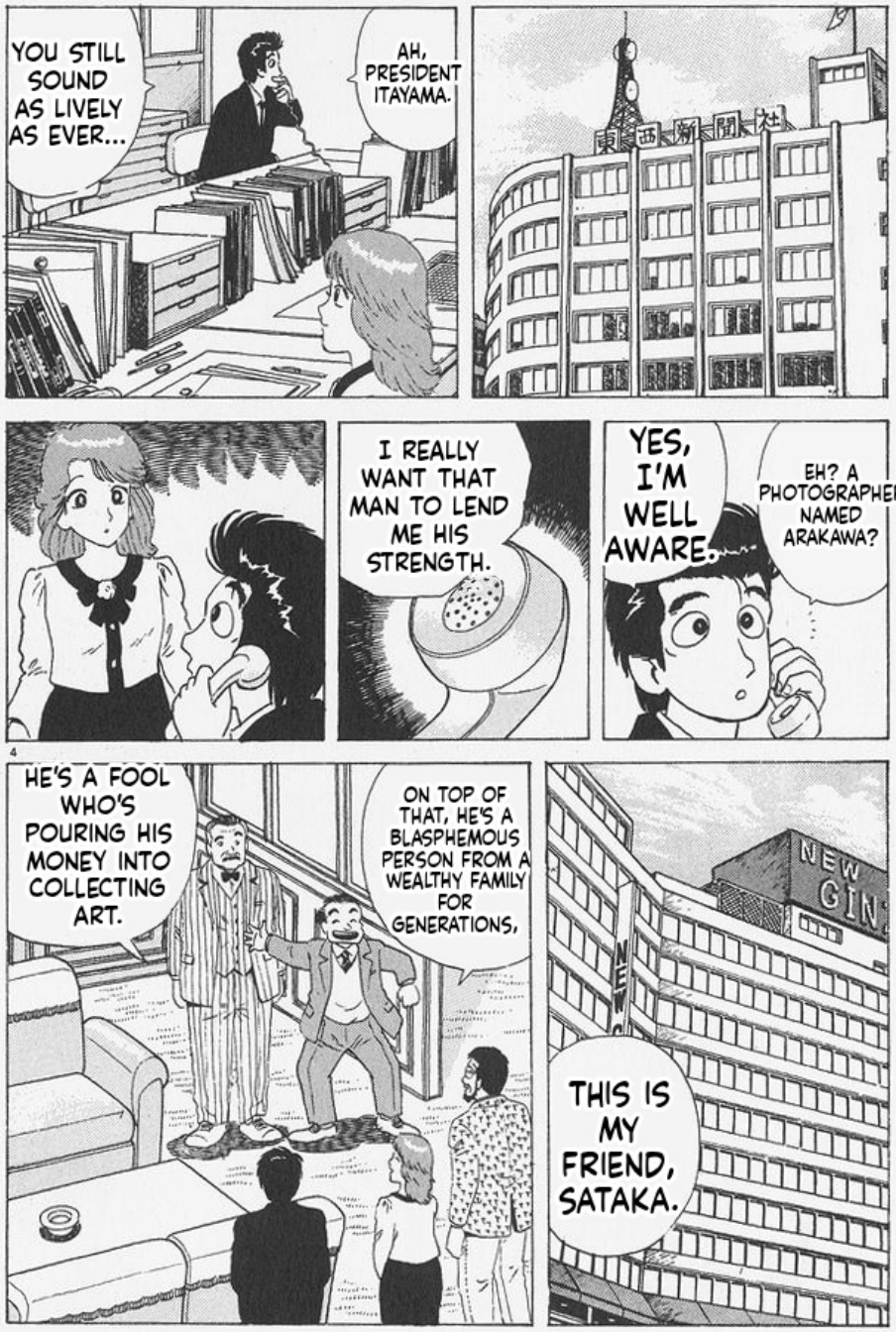
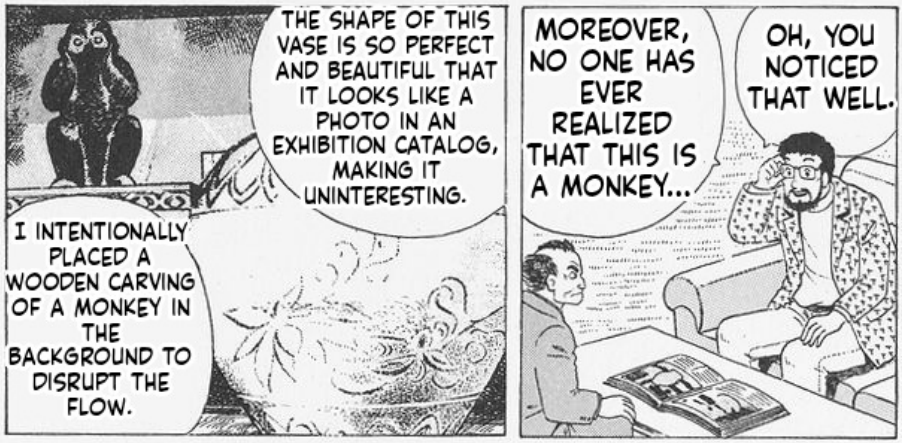
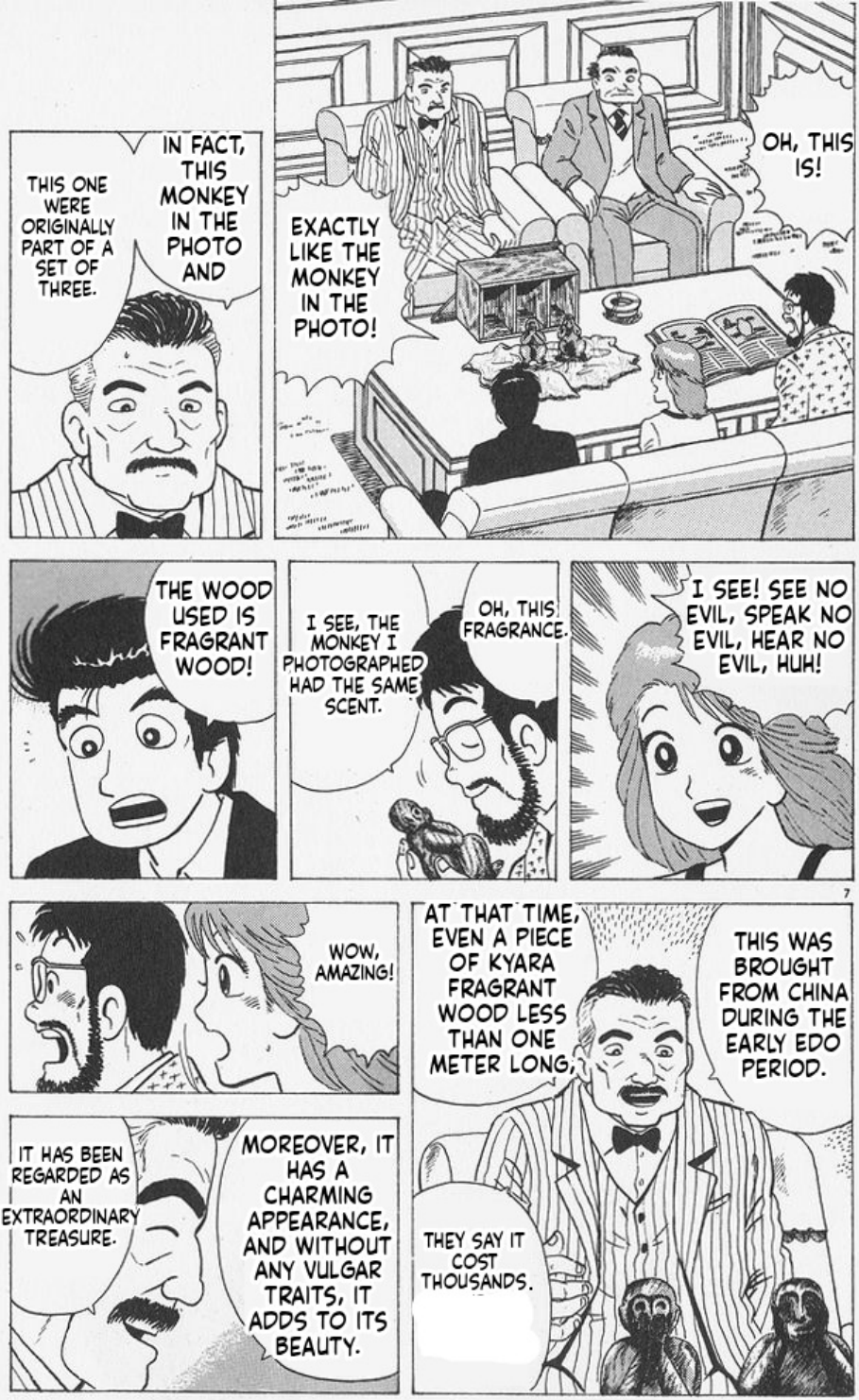
3

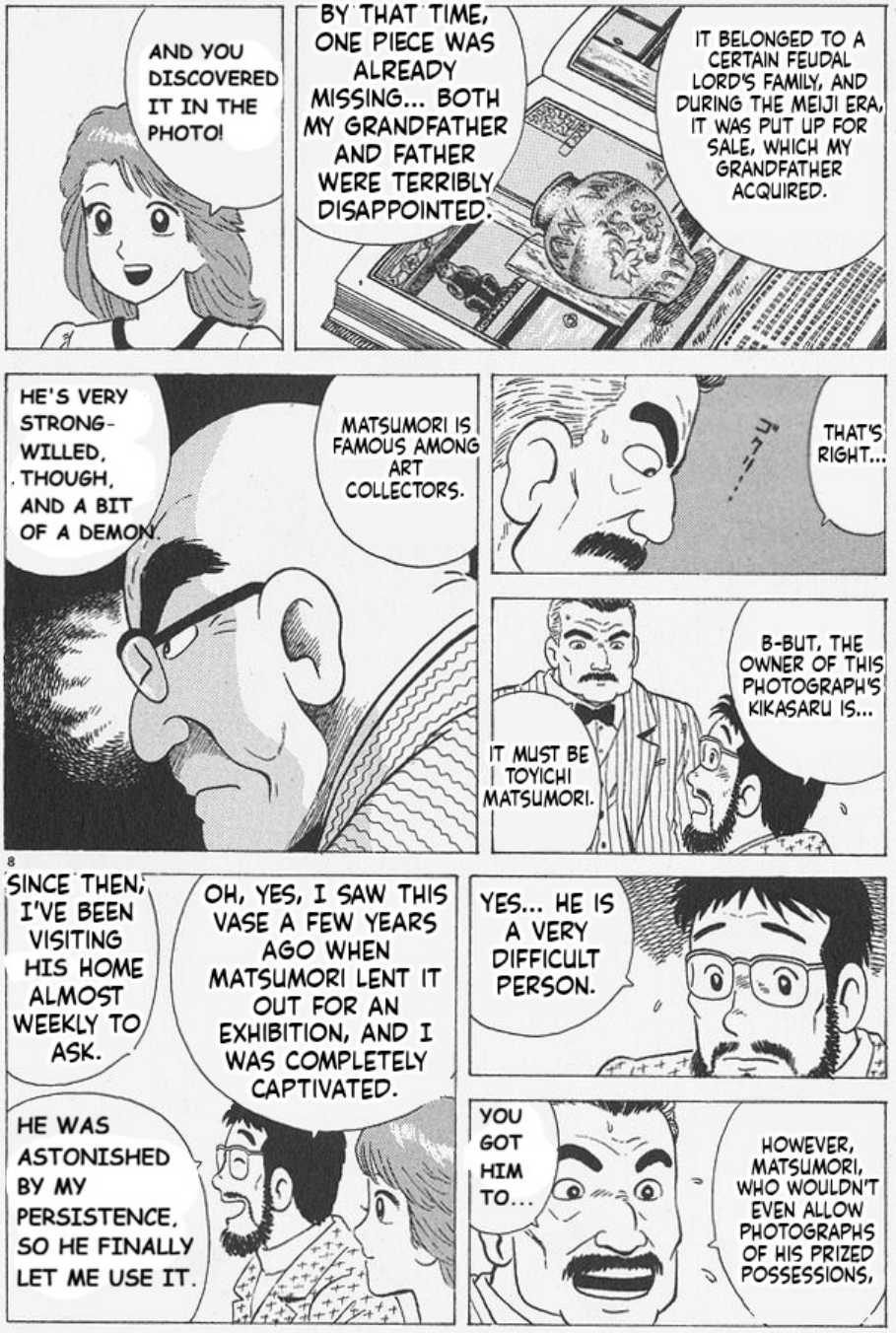

YOU STILL SOUND AS LIVELY AS EVER...
AH, PRESIDENT ITAYAMA.
東西新聞社
I REALLY WANT THAT MAN TO LEND ME HIS STRENGTH.
YES, I'M WELL AWARE.
EH? A PHOTOGRAPHER NAMED ARAKAWA?
4
HE'S A FOOL WHO'S POURING HIS MONEY INTO COLLECTING ART.
ON TOP OF THAT, HE'S A BLASPHEMOUS PERSON FROM A WEALTHY FAMILY FOR GENERATIONS.
NEW GIN
THIS IS MY FRIEND, SATAKA.

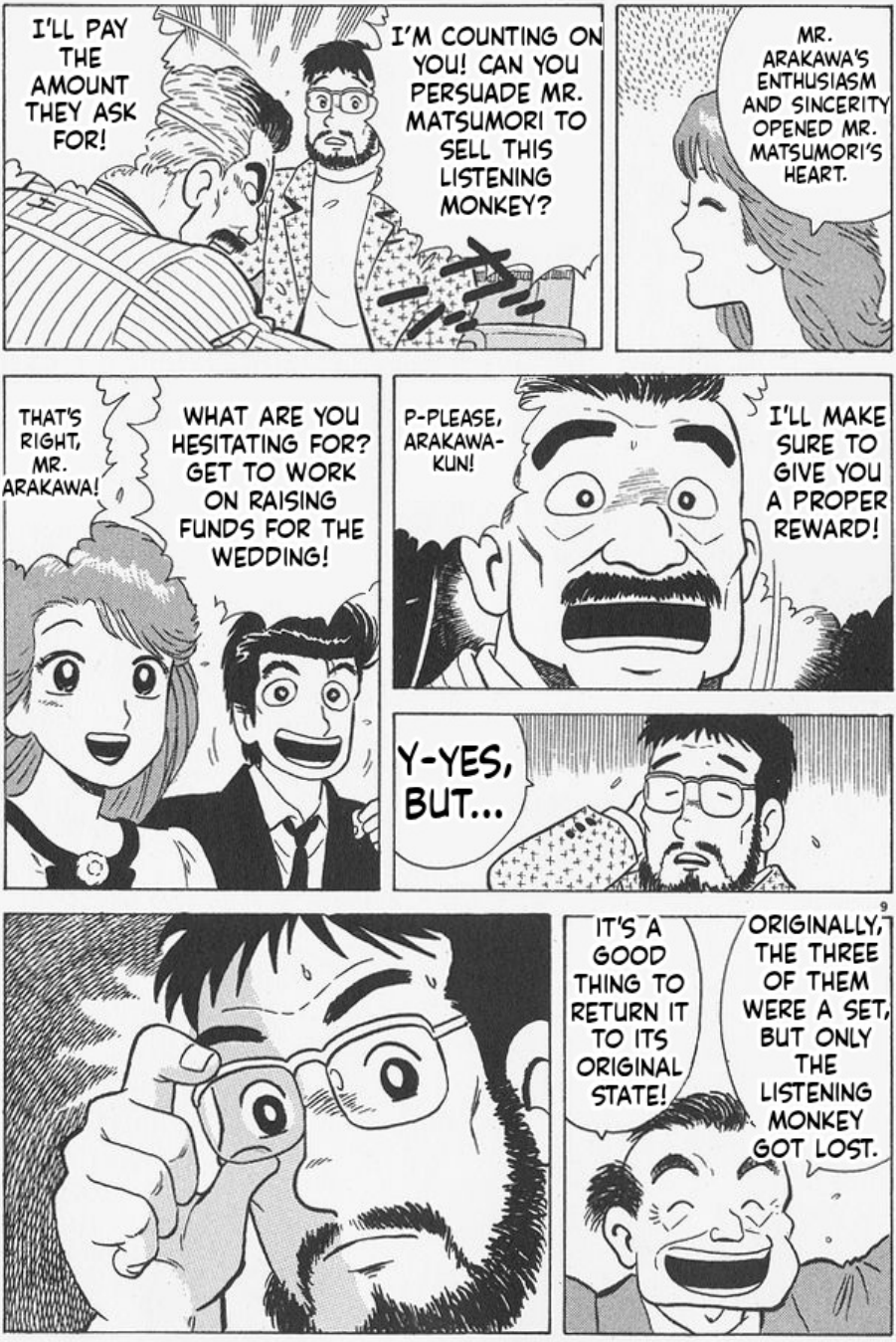
ACTUALLY, THIS IS THE PHOTO...
HOWEVER... AM I REALLY OF ANY USE?
HEY, HEY!
5
HUH?
IT'S THE MONKEY STATUE ON THE SHELF IN THE BACK.
NO, THE ISSUE ISN'T THE VASE.
IT'S A MASTERPIECE AMONG MASTERPIECES OF SONG DYNASTY WHITE PORCELAIN VASES...
AH, THIS IS SOMETHING I TOOK.


THE SHAPE OF THIS VASE IS SO PERFECT AND BEAUTIFUL THAT IT LOOKS LIKE A PHOTO IN AN EXHIBITION CATALOG, MAKING IT UNINTERESTING.
I INTENTIONALLY PLACED A WOODEN CARVING OF A MONKEY IN THE BACKGROUND TO DISRUPT THE FLOW.
MOREOVER, NO ONE HAS EVER REALIZED THAT THIS IS A MONKEY...
OH, YOU NOTICED THAT WELL.

I ABSOLUTELY WANT TO HAVE IT!
I WANT IT!
IS THERE SOMETHING WRONG WITH THIS MONKEY STATUE?


OH, THIS IS!
EXACTLY LIKE THE MONKEY IN THE PHOTO!
IN FACT, THIS MONKEY IN THE PHOTO AND
THIS ONE WERE ORIGINALLY PART OF A SET OF THREE.
THE WOOD USED IS FRAGRANT WOOD!
I SEE, THE MONKEY I PHOTOGRAPHED HAD THE SAME SCENT.
OH, THIS FRAGRANCE.
I SEE! SEE NO EVIL, SPEAK NO EVIL, HEAR NO EVIL, HUH!
7
WOW, AMAZING!
AT THAT TIME, EVEN A PIECE OF KYARA FRAGRANT WOOD LESS THAN ONE METER LONG,
THIS WAS BROUGHT FROM CHINA DURING THE EARLY EDO PERIOD.
IT HAS BEEN REGARDED AS AN EXTRAORDINARY TREASURE.
MOREOVER, IT HAS A CHARMING APPEARANCE, AND WITHOUT ANY VULGAR TRAITS, IT ADDS TO ITS BEAUTY.
THEY SAY IT COST THOUSANDS.

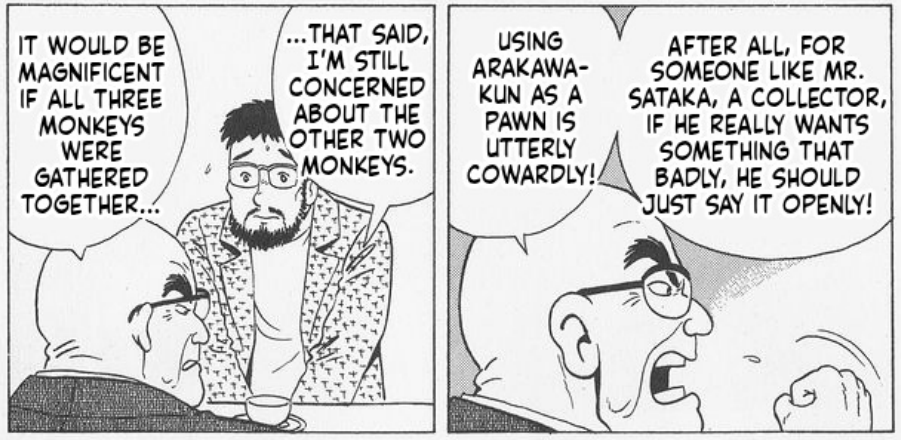

AND YOU DISCOVERED IT IN THE PHOTO!
BY THAT TIME, ONE PIECE WAS ALREADY MISSING... BOTH MY GRANDFATHER AND FATHER WERE TERRIBLY DISAPPOINTED.
IT BELONGED TO A CERTAIN FEUDAL LORD'S FAMILY, AND DURING THE MEIJI ERA, IT WAS PUT UP FOR SALE, WHICH MY GRANDFATHER ACQUIRED.
HE'S VERY STRONG-WILLED, THOUGH, AND A BIT OF A DEMON.
MATSUMORI IS FAMOUS AMONG ART COLLECTORS.
...ﾆﾔ
THAT'S RIGHT...
B-BUT, THE OWNER OF THIS PHOTOGRAPH'S KIKASARU IS...
IT MUST BE TOYICHI MATSUMORI.
8
SINCE THEN, I'VE BEEN VISITING HIS HOME ALMOST WEEKLY TO ASK.
OH, YES, I SAW THIS VASE A FEW YEARS AGO WHEN MATSUMORI LENT IT OUT FOR AN EXHIBITION, AND I WAS COMPLETELY CAPTIVATED.
HE WAS ASTONISHED BY MY PERSISTENCE, SO HE FINALLY LET ME USE IT.
YES... HE IS A VERY DIFFICULT PERSON.
YOU GOT HIM TO...
HOWEVER, MATSUMORI, WHO WOULDN'T EVEN ALLOW PHOTOGRAPHS OF HIS PRIZED POSSESSIONS,


I'LL PAY THE AMOUNT THEY ASK FOR!
I'M COUNTING ON YOU! CAN YOU PERSUADE MR. MATSUMORI TO SELL THIS LISTENING MONKEY?
MR. ARAKAWA'S ENTHUSIASM AND SINCERITY OPENED MR. MATSUMORI'S HEART.
THAT'S RIGHT, MR. ARAKAWA!
WHAT ARE YOU HESITATING FOR? GET TO WORK ON RAISING FUNDS FOR THE WEDDING!
P-PLEASE, ARAKAWA-KUN!
I'LL MAKE SURE TO GIVE YOU A PROPER REWARD!
Y-YES, BUT...
IT'S A GOOD THING TO RETURN IT TO ITS ORIGINAL STATE!
ORIGINALLY, THE THREE OF THEM WERE A SET, BUT ONLY THE LISTENING MONKEY GOT LOST.

GO HOME!
DON'T EVER COME BACK!
ひぇっ
WELL... MATSUMORI-SAN, PLEASE LISTEN TO ME FOR A MOMENT.
I THOUGHT YOU WERE A PURE AND SERIOUS MAN, SO I OPENED MY HEART TO YOU, BUT WHAT A MISTAKE!
10
SHUT UP!
YOU IMMEDIATELY REVEALED YOUR VILE TRUE NATURE AND STARTED SCHEMING FOR PROFIT!

WHAT?
AFTER ALL, AS THE OWNER OF THE MONKEY THAT CAN'T HEAR, IT SEEMS HE HAS NO EARS TO LISTEN.
HE MIGHT AS WELL JOIN WITH THOSE WHO CAN'T SEE OR SPEAK.
THAT'S NONE OF YOUR BUSINESS!
ISN'T IT ONLY PROPER TO YIELD TO THEM, WHO CAN'T HEAR?
THEY SAY THEY'VE BEEN SEARCHING FOR THREE GENERATIONS OVER THERE, AND THEY HAVE TWO OUT OF THREE.

11


IT WOULD BE MAGNIFICENT IF ALL THREE MONKEYS WERE GATHERED TOGETHER...
...THAT SAID, I'M STILL CONCERNED ABOUT THE OTHER TWO MONKEYS.
USING ARAKAWA-KUN AS A PAWN IS UTTERLY COWARDLY!
AFTER ALL, FOR SOMEONE LIKE MR. SATAKA, A COLLECTOR, IF HE REALLY WANTS SOMETHING THAT BADLY, HE SHOULD JUST SAY IT OPENLY!

ARAKAWA-KUN, PLEASE TELL MR. SATAKA TO INVITE ME FOR A MEAL.
HUH? FOR A MEAL?

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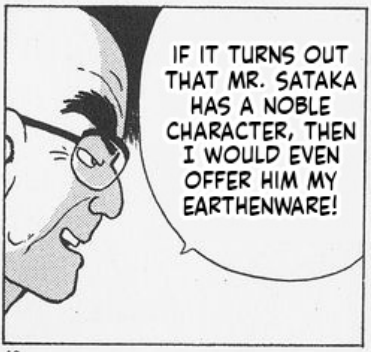
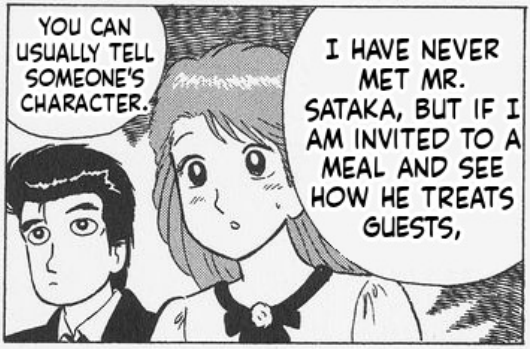
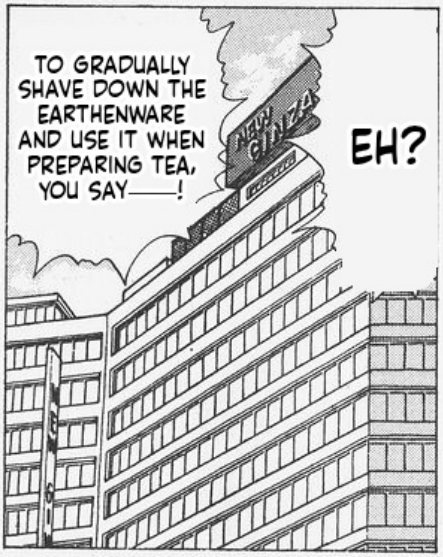
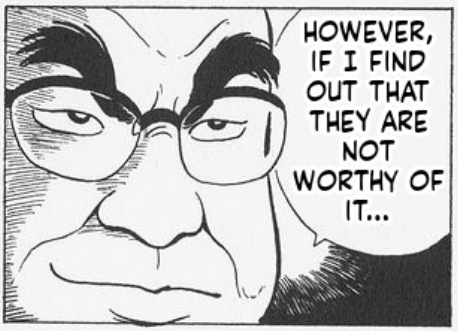
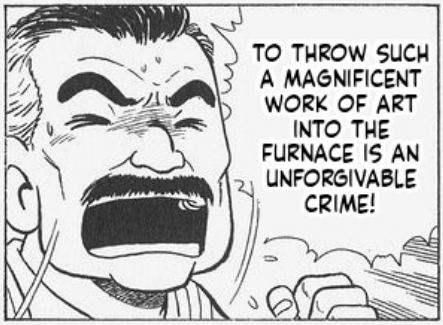

IF IT TURNS OUT THAT MR. SATAKA HAS A NOBLE CHARACTER, THEN I WOULD EVEN OFFER HIM MY EARTHENWARE!


YOU CAN USUALLY TELL SOMEONE'S CHARACTER.
I HAVE NEVER MET MR. SATAKA, BUT IF I AM INVITED TO A MEAL AND SEE HOW HE TREATS GUESTS,

12

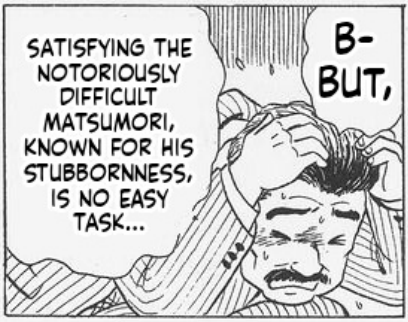

TO GRADUALLY SHAVE DOWN THE EARTHENWARE AND USE IT WHEN PREPARING TEA, YOU SAY——!
EH?


HOWEVER, IF I FIND OUT THAT THEY ARE NOT WORTHY OF IT...

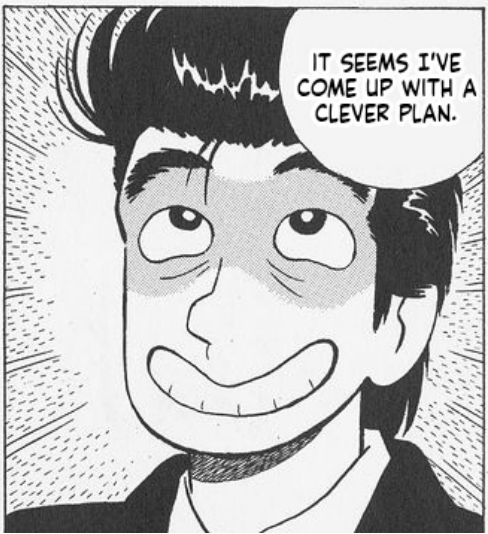

TO THROW SUCH A MAGNIFICENT WORK OF ART INTO THE FURNACE IS AN UNFORGIVABLE CRIME!

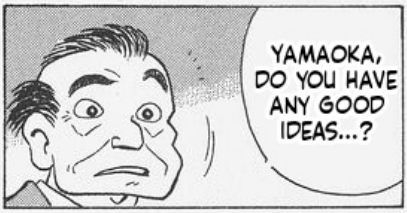
THAT'S SO RECKLESS!
SINCE IT'S THE PRECIOUS AGARWOOD, IT MUST HAVE A WONDERFUL FRAGRANCE...

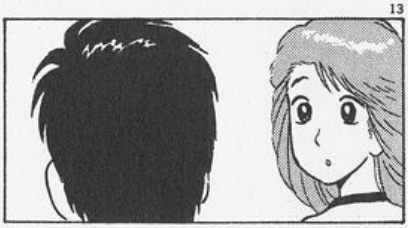
IT ALL DEPENDS ON MR. SATAKA'S FEELINGS NOW.

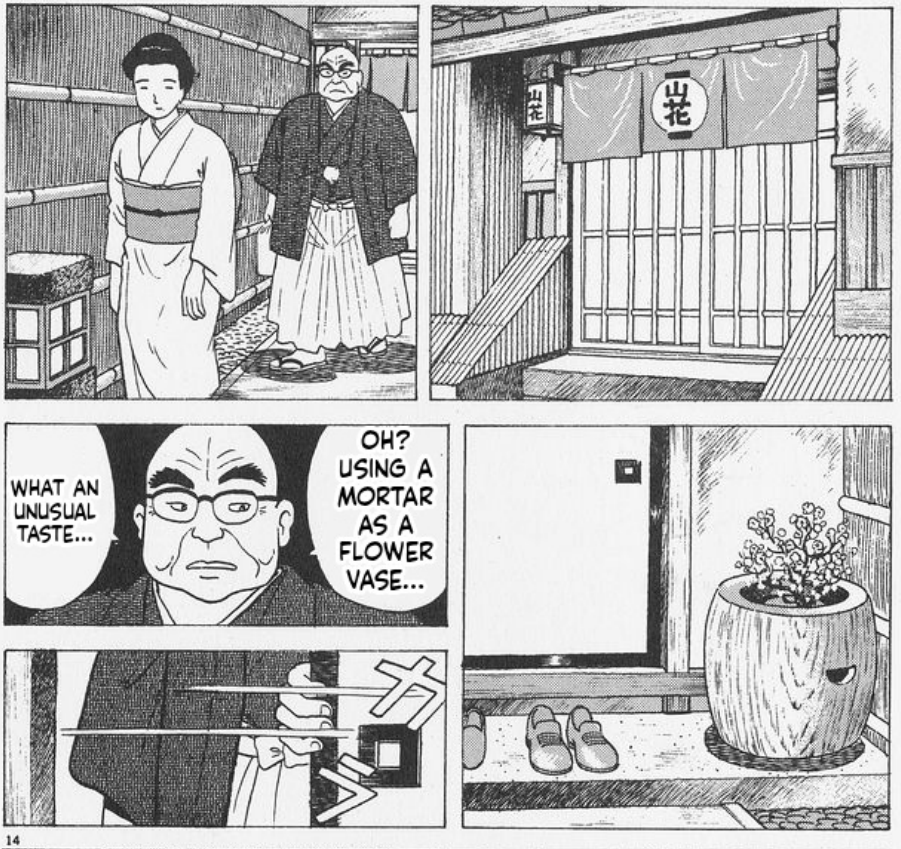

B-BUT,
SATISFYING THE NOTORIOUSLY DIFFICULT MATSUMORI, KNOWN FOR HIS STUBBORNNESS, IS NO EASY TASK...

IF MR. SATAKA'S HOSPITALITY IS GOOD, HE SAID HE MIGHT BE WILLING TO PART WITH THE LISTENING MONKEY.


IT SEEMS I'VE COME UP WITH A CLEVER PLAN.


YAMAOKA, DO YOU HAVE ANY GOOD IDEAS...?

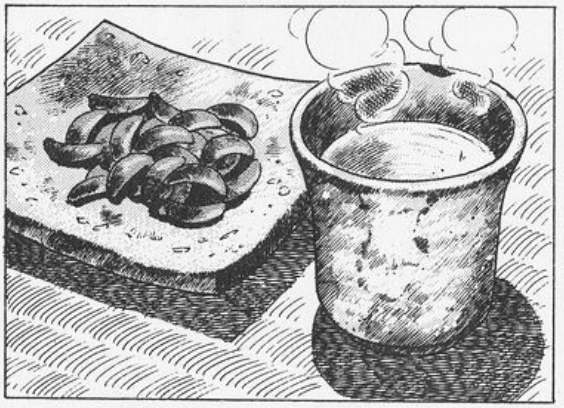



山花
山花
WHAT AN UNUSUAL TASTE...
OH? USING A MORTAR AS A FLOWER VASE...
カラ
14

YES, I WILL BE PREPARING TODAY'S MEAL.

I WILL DO MY BEST TO SERVE YOU.
TODAY, I TRULY WELCOME YOU.
HM? DOES THAT MEAN...

OH MY...
INTERESTING... HOMEMADE COOKING, HUH...



WELL, LET'S START WITH THE TEA.

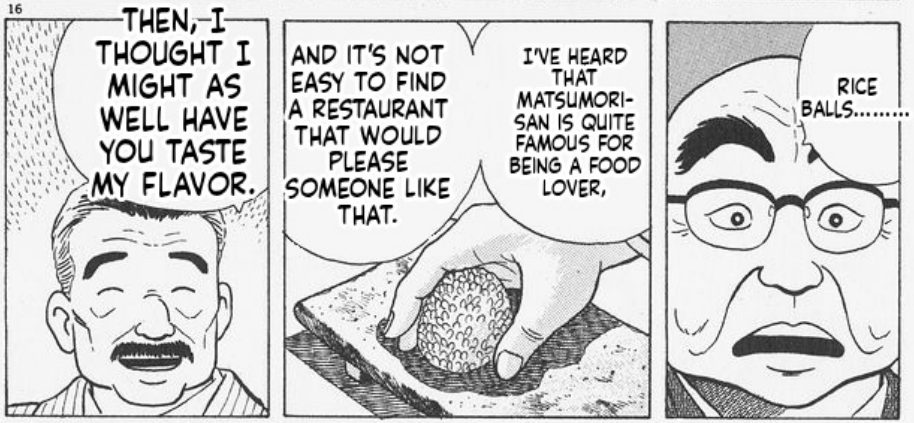
THEY SAY DRIED PERSIMMON LEAVES ARE GOOD FOR THE BODY.
IT'S PERSIMMON LEAF TEA!

15

I WONDER IF THERE'S SOME MEANING BEHIND THIS...
FOR THE PERSIMMON MEDICINE TEA, THE SIDE SNACK IS PERSIMMON SEEDS.

WELL THEN, LET ME BEGIN.
PLEASE, GO AHEAD.....
.....
ギュッ
ギュッ
ギュッ

16


THEN, I THOUGHT I MIGHT AS WELL HAVE YOU TASTE MY FLAVOR.
AND IT'S NOT EASY TO FIND A RESTAURANT THAT WOULD PLEASE SOMEONE LIKE THAT.
I'VE HEARD THAT MATSUMORI-SAN IS QUITE FAMOUS FOR BEING A FOOD LOVER,
RICE BALLS.....

HMM!

WHAT ABOUT SATAKA'S FLAVOR...?

I THINK THIS IS THE BEST WAY FOR YOU TO UNDERSTAND WHAT KIND OF PERSON I AM.
YES, I'LL MAKE THE RICE BALLS WITH MY OWN HANDS.

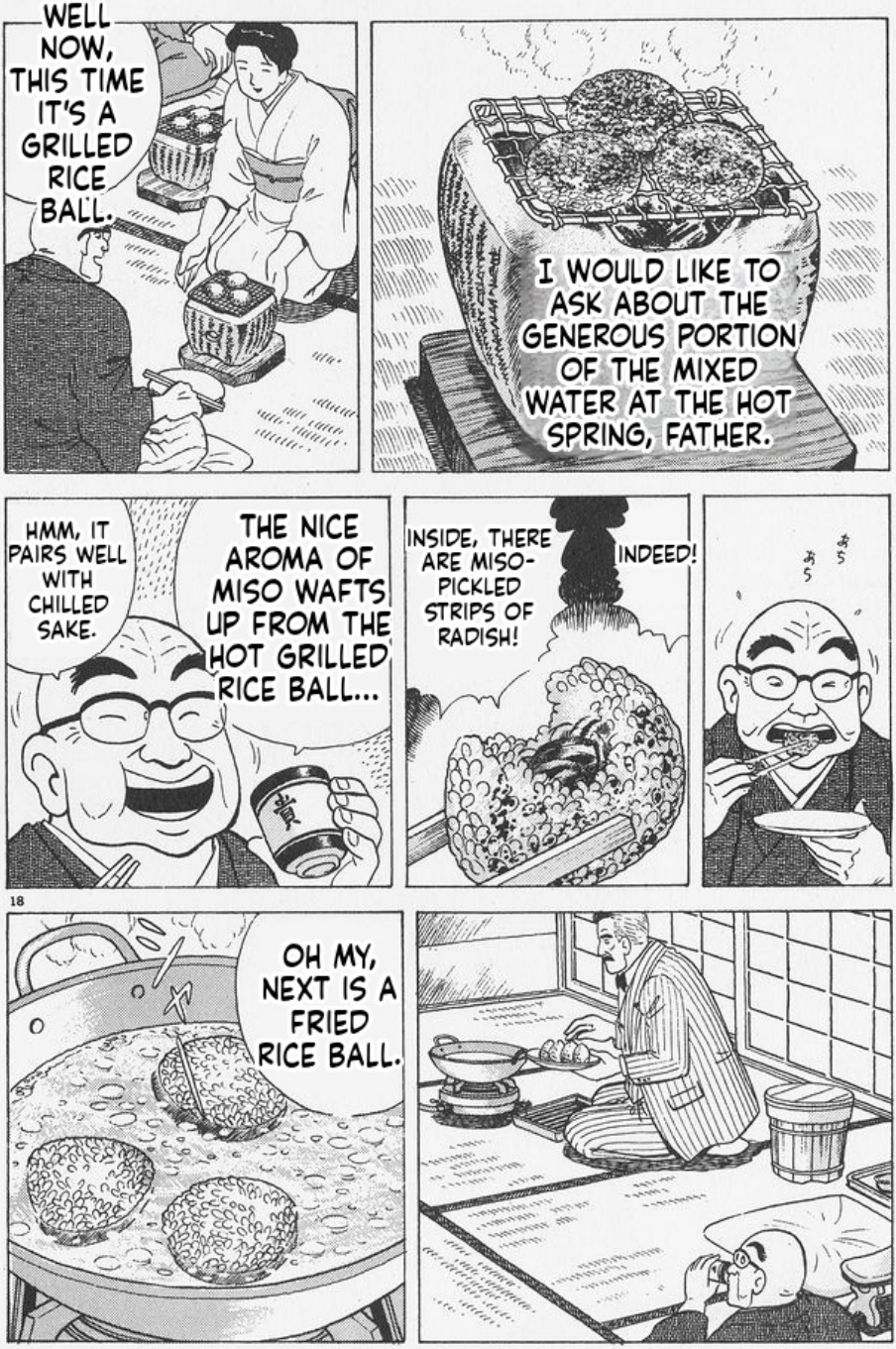
WHAT IS THIS?

I DID NOT EXPECT SUCH A MOVE FROM SATAKA-SAN!
HMM, I SEE! I CAN DO THIS!

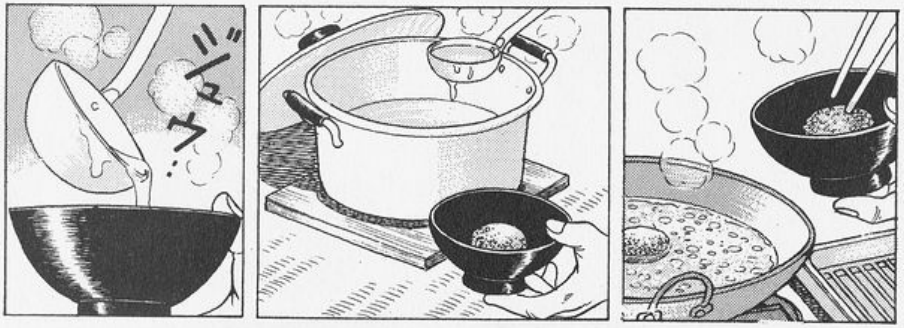
17

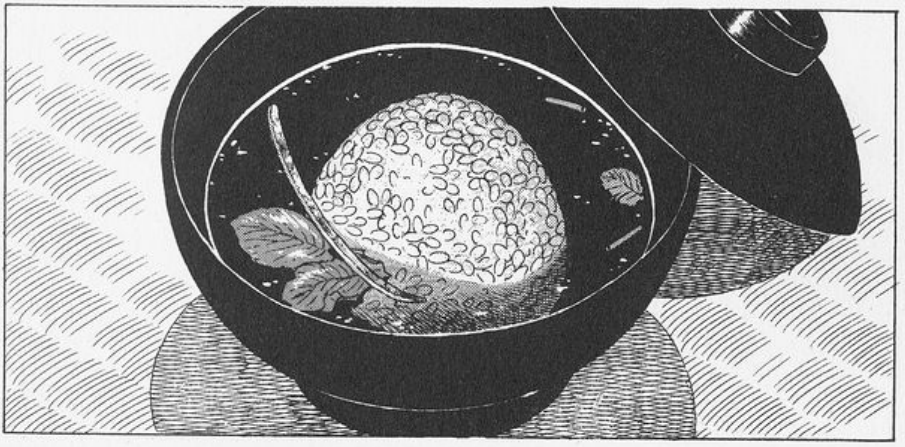
HE'S REALLY GOING ALL OUT!
HMM... RICE BALLS AND CHILLED SAKE!

RICE BALLS AND CHILLED SAKE ARE AN INCREDIBLY GOOD MATCH.
IT'S CHILLED SAKE.

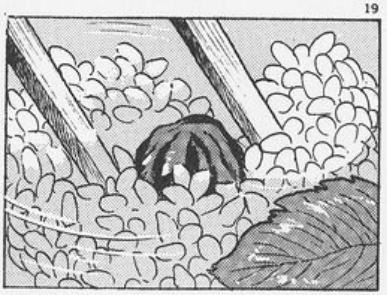

WELL NOW, THIS TIME IT'S A GRILLED RICE BALL.
I WOULD LIKE TO ASK ABOUT THE GENEROUS PORTION OF THE MIXED WATER AT THE HOT SPRING, FATHER.
HMM, IT PAIRS WELL WITH CHILLED SAKE.
THE NICE AROMA OF MISO WAFTS UP FROM THE HOT GRILLED RICE BALL...
INSIDE, THERE ARE MISO-PICKLED STRIPS OF RADISH!
INDEED!
OH MY, NEXT IS A FRIED RICE BALL.

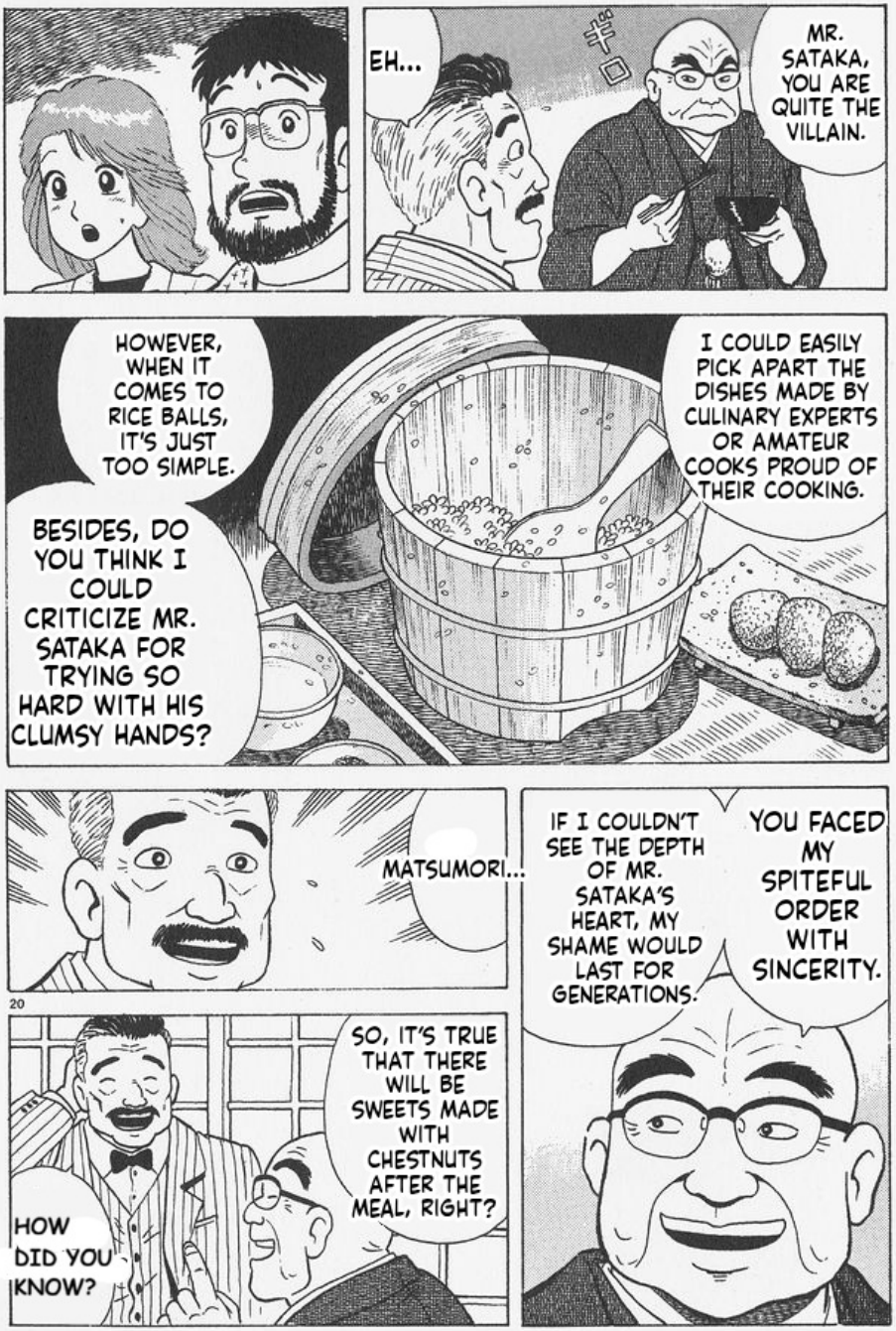
DELICIOUS!

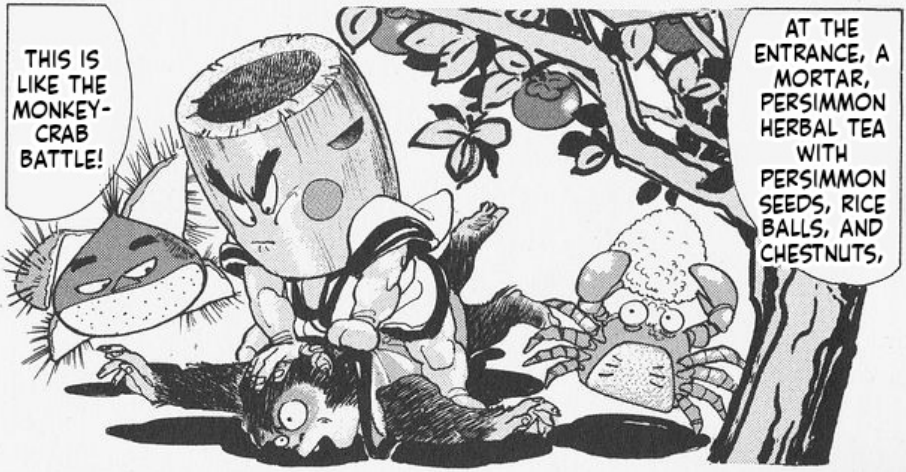


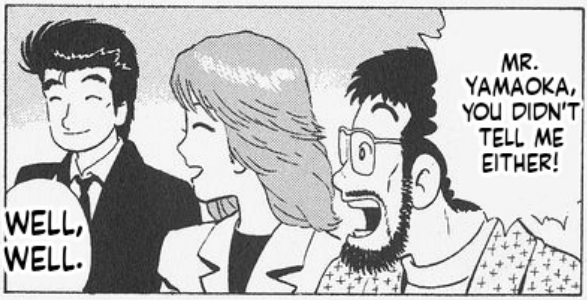


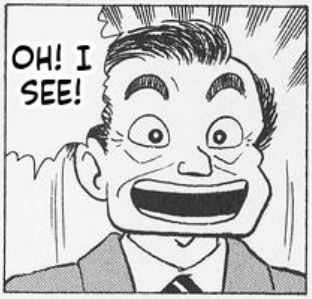
19

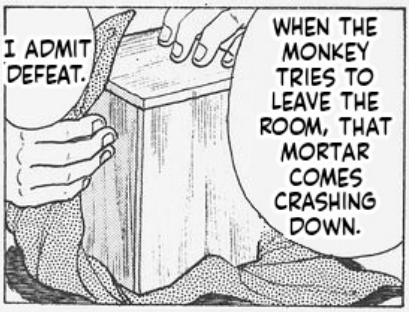



EH...
MR. SATAKA, YOU ARE QUITE THE VILLAIN.
HOWEVER, WHEN IT COMES TO RICE BALLS, IT'S JUST TOO SIMPLE.
I COULD EASILY PICK APART THE DISHES MADE BY CULINARY EXPERTS OR AMATEUR COOKS PROUD OF THEIR COOKING.
BESIDES, DO YOU THINK I COULD CRITICIZE MR. SATAKA FOR TRYING SO HARD WITH HIS CLUMSY HANDS?
MATSUMORI...
20
SO, IT'S TRUE THAT THERE WILL BE SWEETS MADE WITH CHESTNUTS AFTER THE MEAL, RIGHT?
HOW DID YOU KNOW?
IF I COULDN'T SEE THE DEPTH OF MR. SATAKA'S HEART, MY SHAME WOULD LAST FOR GENERATIONS.
YOU FACED MY SPITEFUL ORDER WITH SINCERITY.


THIS IS LIKE THE MONKEY-CRAB BATTLE!
AT THE ENTRANCE, A MORTAR, PERSIMMON HERBAL TEA WITH PERSIMMON SEEDS, RICE BALLS, AND CHESTNUTS,


WELL, WELL.
MR. YAMAOKA, YOU DIDN'T TELL ME EITHER!

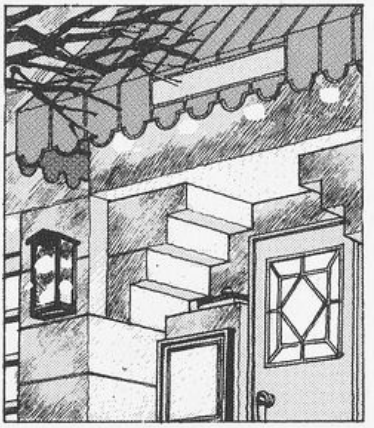

OH! I SEE!


I ADMIT DEFEAT.
WHEN THE MONKEY TRIES TO LEAVE THE ROOM, THAT MORTAR COMES CRASHING DOWN.

I'LL PASS IT ON TO MR. SATAKA.

MR. MATSUMORI!

I'M SO GLAD.
THANK YOU, BECAUSE OF YOU I CAN HOLD THE RECEPTION.



22

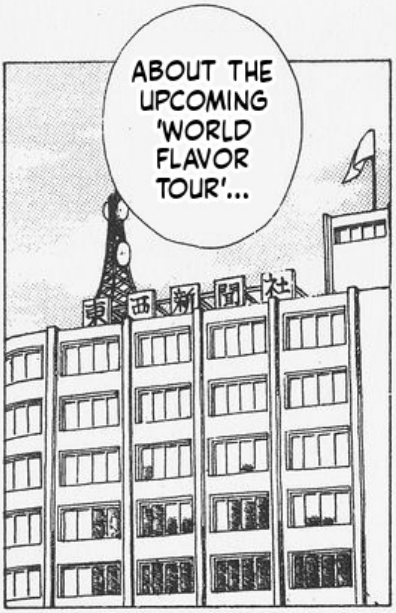
YOU'D BETTER APOLOGIZE BEFORE TABATA KILLS YOU.
.....

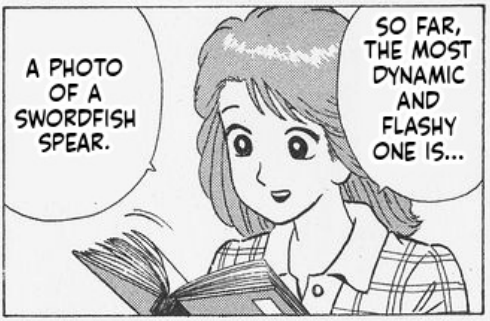
THANKS TO THAT, I ENDED UP HAVING TO SEE A MIDDLE-AGED BRIDE AND GROOM...
BUT STILL...

ピク

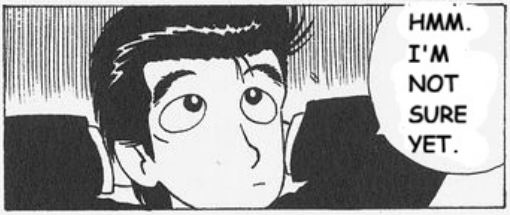
第8話
カレイとヒラメ

I WANT A PICTURE WITH A BIT MORE FLASHY DESIGN.


ABOUT THE UPCOMING 'WORLD FLAVOR TOUR'...
東西新聞社


A PHOTO OF A SWORDFISH SPEAR.
SO FAR, THE MOST DYNAMIC AND FLASHY ONE IS...

IF IT'S A REALLY RARE FOOD, THAT ALONE WOULD MAKE A GREAT PICTURE.
FOOD PHOTOS JUST LACK DYNAMISM, YOU KNOW.

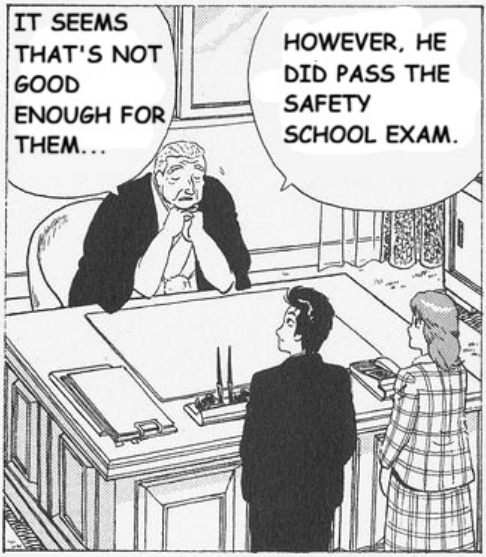

HMM. I'M NOT SURE YET.

2
I WONDER IF THERE'S ANYTHING...!

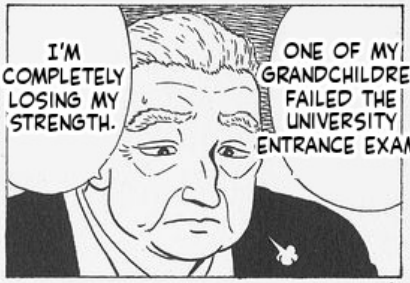
DO YOU HAVE ANY GOOD IDEAS?
AH, THE SEA IS NICE, SHOULD WE HEAD OUT TO THE SEA AGAIN?

HUH?
OHARA-SAN WANTS TO SEE YOU.

チャ
OH, GOOD, YOU'RE HERE!


IT SEEMS THAT'S NOT GOOD ENOUGH FOR THEM...
HOWEVER, HE DID PASS THE SAFETY SCHOOL EXAM.

社主室


I'M COMPLETELY LOSING MY STRENGTH.
ONE OF MY GRANDCHILDREN FAILED THE UNIVERSITY ENTRANCE EXAM.

3

MY GRADES WERE FINE!

FOR MY GRANDCHILD, IT WAS SAID THAT GETTING INTO THE FIRST-CHOICE WAS A SURE THING.
IF YOU HAD POOR GRADES FROM THE START LIKE YOU, YOU COULD PROBABLY GIVE UP EASILY, BUT

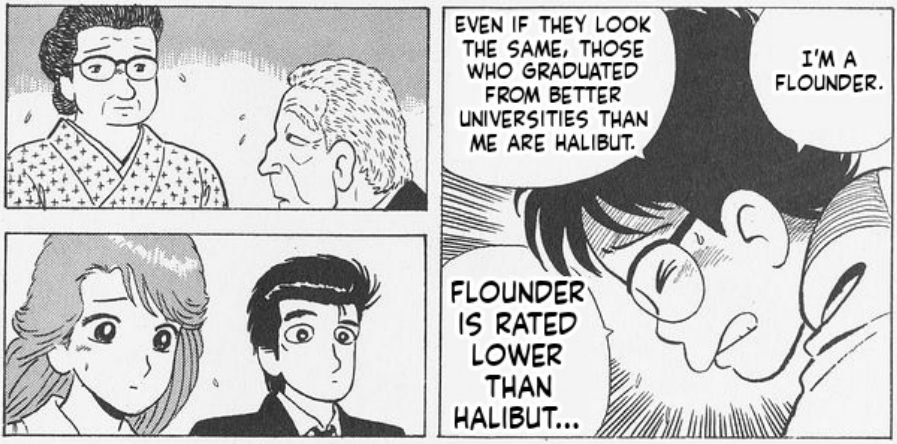
WELL, WHETHER IT'S YOUR SECOND CHOICE OR WHATEVER, GETTING IN IS WHAT MATTERS, RIGHT?

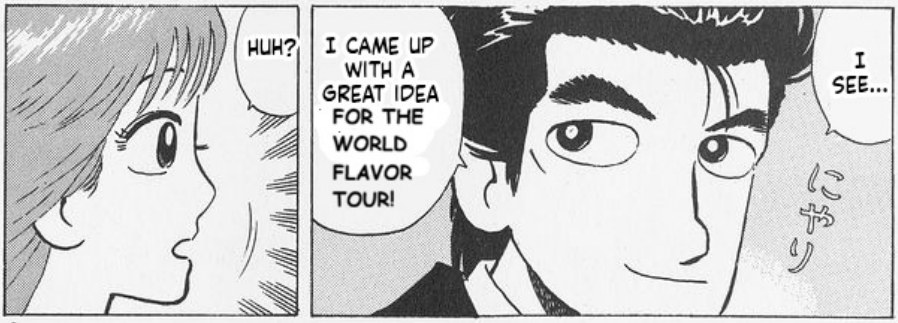
YOUNG PEOPLE HAVE PURE SOULS, SO THEY CAN UNDERSTAND MY HUMANITY.
WELL...
I HEARD FROM KOIZUMI-KUN THAT WHEN HIS SON WAS ABOUT TO GO ASTRAY,
THAT YOU HELPED STRAIGHTEN HIM OUT.
IF I SEE THAT EVEN PEOPLE WHO ARE MORE MISERABLE THAN I AM CAN LIVE PROPERLY LIKE THIS, IT GIVES ME PEACE OF MIND.
.....
WELL, WITH YOU AROUND, NO ONE HAS TO FEEL INFERIOR.
4
SO, I'M COUNTING ON YOU.
I WANT YOU TO ENCOURAGE MY GRANDCHILD NOT TO BE DISCOURAGED EVEN IF THEY DON'T GET INTO THEIR FIRST-CHOICE UNIVERSITY.

WHY ARE YOU SO HUNG UP ON THAT?
KOUICHI, IT'S STILL A GOOD UNIVERSITY, EVEN IF IT'S YOUR SECOND CHOICE.
AND LOOK AT HOW WELL HE'S TURNED OUT!
YAMAOKA HERE IS FROM A MUCH LOWER-TIER THIRD-RATE UNIVERSITY.
5
UGH....
COMPARED TO THAT, KOUICHI'S FUTURE IS BRIGHT!
EVEN SO, HE'S MANAGING TO WORK AT TŌZAI NEWSPAPER WHILE BEING CALLED A SALARY THIEF.
COME ON, YAMAOKA, SAY SOMETHING!

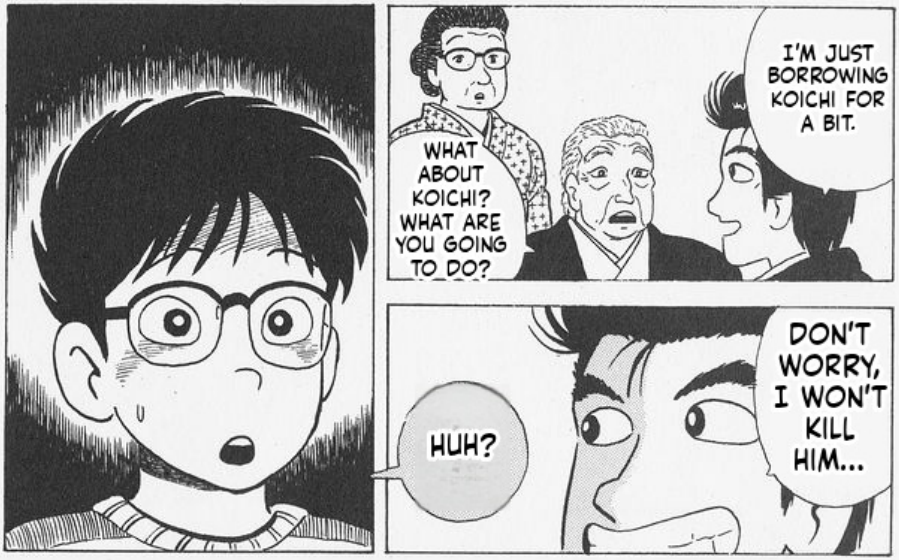
WHAT'S IMPORTANT FOR SUCCESS IN SOCIETY IS NOT THE NAME OF THE UNIVERSITY,
THAT'S RIGHT, THE REASON I DELIBERATELY ENTERED A THIRD-RATE UNIVERSITY IS,
TO LET THE WORLD KNOW THAT IT'S THE INDIVIDUAL'S ABILITY THAT COUNTS.
KOUICHI, IT DOESN'T MATTER WHICH UNIVERSITY YOU ATTEND.
IS THAT SO...?
PLEASE ENJOY THE SASHIMI.
THANK YOU FOR WAITING.
WOW, YOU SAID IT WELL.
I'M IMPRESSED...
I'M SORRY,
HALIBUT?
IT'S FLOUNDER.
6
HOW DISAP-POINTING.

THAT JUST MEANS HALIBUT IS VALUED HIGHER.
THE PRICE IS MUCH HIGHER FOR HALIBUT.
YEAH, THE TASTE DOES DROP.
IS FLOUNDER INFERIOR TO HALIBUT?
?
WHAT... WHAT DO YOU MEAN?
SEE, LOOK!
7
IF THE NAME OF THE UNIVERSITY IS DIFFERENT, THE EVALUATION CHANGES!
FROM THE OUTSIDE, THEY SEEM SIMILAR, BUT
KOUICHI...
STILL, FLOUNDER AND HALIBUT ARE RATED DIFFERENTLY!
FLOUNDER AND HALIBUT ARE FISH THAT LOOK ALIKE.
IT'S THE SAME WITH UNIVERSITIES!

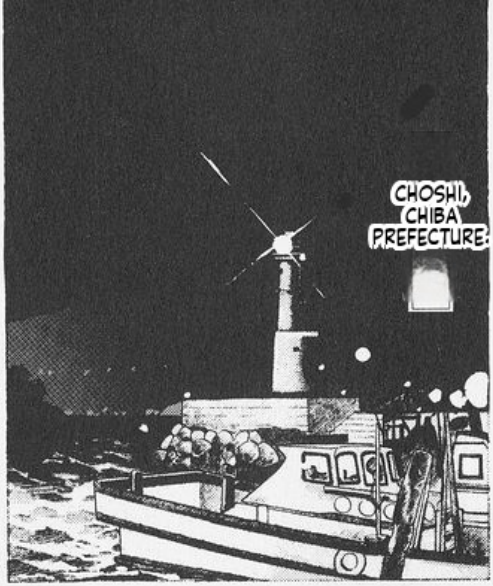

EVEN IF THEY LOOK THE SAME, THOSE WHO GRADUATED FROM BETTER UNIVERSITIES THAN ME ARE HALIBUT.
I'M A FLOUNDER.
FLOUNDER IS RATED LOWER THAN HALIBUT...

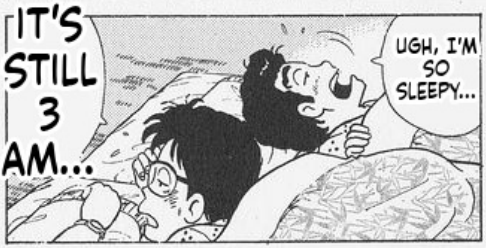

HUH?
I CAME UP WITH A GREAT IDEA FOR THE WORLD FLAVOR TOUR!
I SEE...
にやり

8


I'M JUST BORROWING KOICHI FOR A BIT.
WHAT ABOUT KOICHI? WHAT ARE YOU GOING TO DO?
DON'T WORRY, I WON'T KILL HIM...
HUH?

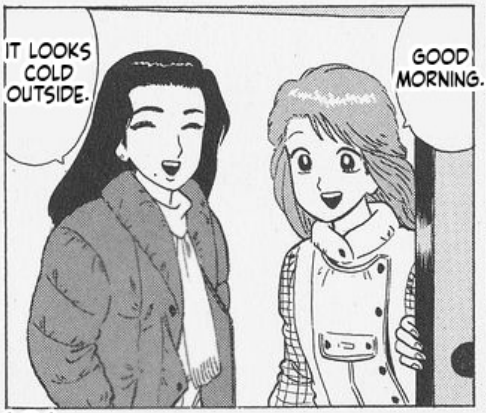
舟宿
権兵衛丸


CHOSHI, CHIBA PREFECTURE.


IT'S STILL 3 AM...
UGH, I'M SO SLEEPY...

COME ON, WAKE UP, WAKE UP!

THIS IS ALL FOR YOU, KINJO-SAN AND KOICHI-KUN, ISN'T IT?


IT LOOKS COLD OUTSIDE.
GOOD MORNING.

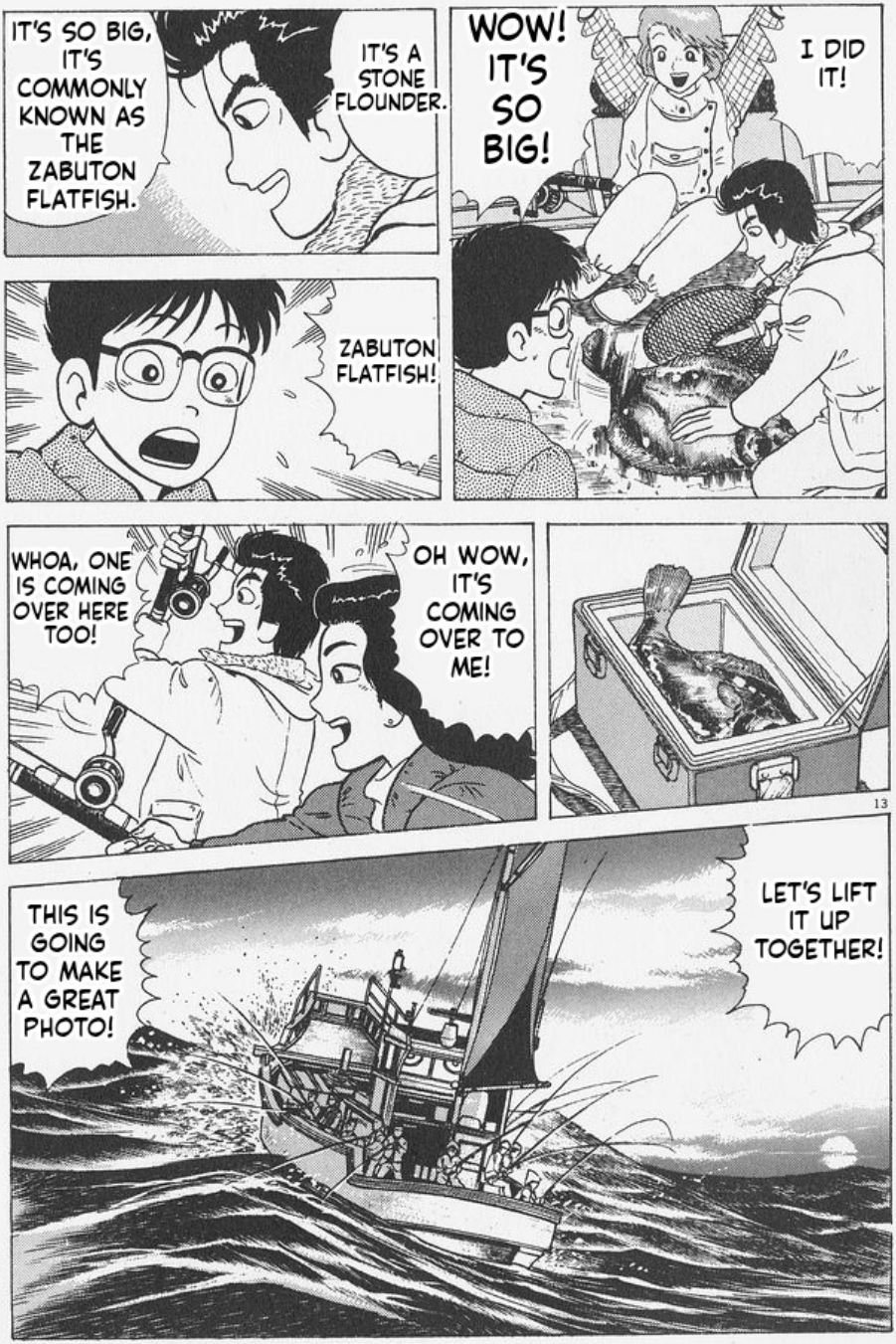
IF WE CAN'T GET A GOOD PHOTO WITH THIS, I'LL KILL YOU!

HOW IS THIS SUPPOSED TO BE FOR ME...?!

THAT'S A BIG SHIP.
THIS IS STILL LIKE A LEAF WHEN IT GOES OUT TO SEA.
……
ザァァ
タンタンタン
ドオオン
I'VE NEVER SEEN SUCH HUGE WAVES BEFORE!
I CAN'T TAKE IT ANYMORE!

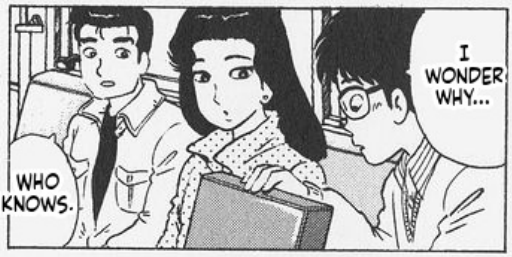
DELICIOUSNESS 66

WOW, I CAN REALLY FEEL IT!
IT'S HEAVY!
GO FOR IT, KURITA-SAN!
ALRIGHT, THAT'S GOOD!


IT'S SO BIG, IT'S COMMONLY KNOWN AS THE ZABUTON FLATFISH.
IT'S A STONE FLOUNDER.
ZABUTON FLATFISH!
WOW! IT'S SO BIG!
I DID IT!
WHOA, ONE IS COMING OVER HERE TOO!
OH WOW, IT'S COMING OVER TO ME!
13
THIS IS GOING TO MAKE A GREAT PHOTO!
LET'S LIFT IT UP TOGETHER!

TH-THANK YOU...
YOU DIDN'T CATCH ANYTHING, HUH? HERE, THIS IS A SOUVENIR FOR YOU.

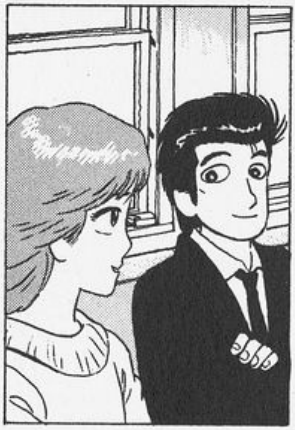
舟宿
権兵衛丸


I WONDER WHY...
WHO KNOWS.

THE FLOUNDER I GOT HAS ITS TAIL FIN, DORSAL FIN, AND BELLY FIN ALL CUT OFF...

IT'S NOT TO DISTINGUISH BETWEEN THE FISHER AND THE FISHING LODGE.

14



THIS TIME, I'LL CATCH ONE MYSELF AND BRING BACK A PROPER FLOUNDER WITH ALL ITS FINS...
DAMN IT...

I'M SO FRUSTRATED...

THIS IS THE FLOUNDER WE SOURCED FROM THE FISH MARKET.
THIS IS THE FISH WE CAUGHT OURSELVES.
大阪
THE HALIBUT ON THE LEFT.
THE FLOUNDER WILL HAVE ITS HEAD ON THE RIGHT.
THERE ARE RARE EXCEPTIONS, BUT WHEN PLACED WITH THE BACK FACING UP,
15
YEAH...
THAT'S WHAT KOICHI-KUN SAID.
FLOUNDERS AND HALIBUTS LOOK VERY SIMILAR, BUT THEIR VALUE IS DIFFERENT,
RIGHT FLOUNDER, LEFT HALIBUT...
IT'S EASY TO REMEMBER.

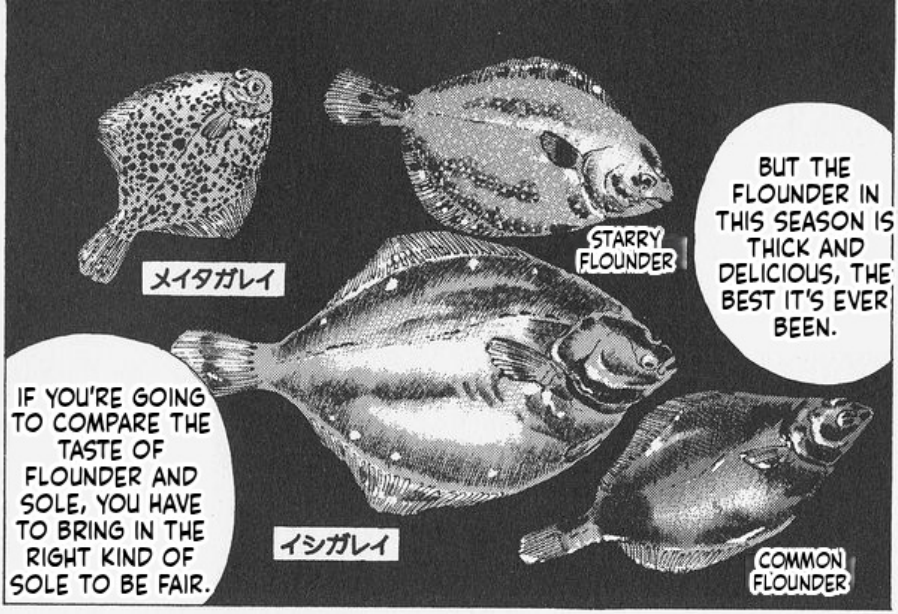
I'VE PREPARED SASHIMI OF HALIBUT AND FLOUNDER HERE.
TRY EATING AND GUESS WHICH IS HALIBUT AND WHICH IS FLOUNDER.
THAT'S HOW IT IS, RIGHT?
NO... BUT...
YOU SAID HALIBUT IS BETTER THAN FLOUNDER. WHY DO YOU THINK THAT?
WHAT, ME?!
WHO DECIDED THAT?
16
PLEASE, YAMAOKA, HE'S JUST A BOY...
I'M TELLING YOU TO ANSWER HOW YOU FEEL WITH YOUR OWN TONGUE!
DON'T TRY TO DODGE!
WHO SAID THAT... IT'S BEEN TRIED BY VARIOUS PEOPLE OVER A LONG TIME...

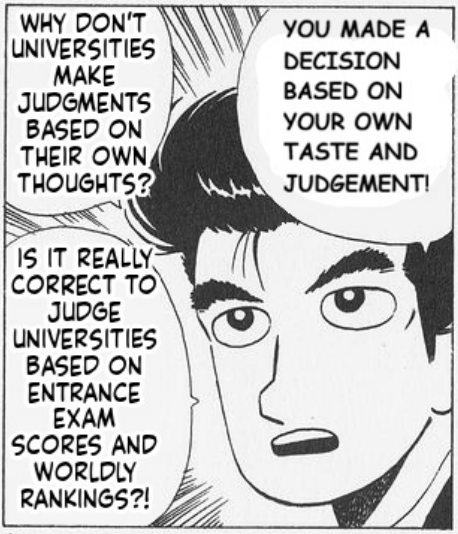
GOT IT, I'LL GIVE IT A TRY...
U...
DO YOU KNOW THE SAYING, 'A GRANDCHILD IS THREE TIMES MORE FOOLISH?
.....
SEE, KOUICHI, YOU CAN TELL THE DIFFERENCE, RIGHT? THIS ONE HERE...
HUH?
I FEEL LIKE THE TEXTURE OF THE LEFT PLATE IS A BIT FINER THAN THE RIGHT ONE.
THE CHEWINESS IS ALSO MORE CHEWY ON THE LEFT.
AHEM...
DON'T HELP HIM!

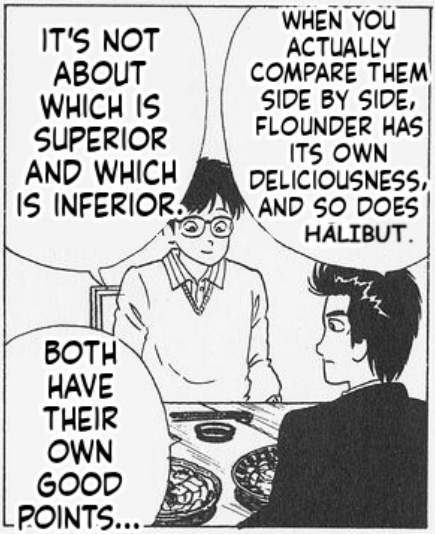
I COMPLETELY AGREE.
THE ONE ON THE LEFT SEEMS TO HAVE A MORE INTENSE FLAVOR.
HOW'S THE TASTE, HOW'S THE RICHNESS?
HMM, HMM!
THE DISH ON THE LEFT IS DEFINITELY MORE DELICIOUS.
IT'S FINELY TEXTURED, HAS A CHEWY BITE, AND THE FLAVOR IS RICH,
THE LEFT ONE IS FLOUNDER.
SO... WHICH ONE IS BETTER?
BUT I DON'T NECESSARILY THINK THE FLOUNDER IS BETTER.
HMM...
GRANDPA REALLY CAN'T HELP IT, THAT'S JUST A MESS!
DAMN IT, YOU GAVE AWAY THE ANSWER!
カタ〜
WHY...?
HUH?

18

UM...
THERE ARE ALSO THOSE WHO LIKE THE CRISP AND FIRM TEXTURE OF HALIBUT.
BECAUSE... THERE ARE PEOPLE WHO DISLIKE THE FINE-GRAINED AND CHEWY TEXTURE.
WHICH ONE DO YOU THINK IS SUPERIOR AND WHICH ONE IS INFERIOR?
THEN ANSWER ME.
THAT IS.....
THERE ARE PEOPLE WHO PREFER THE LIGHT AND REFRESHING TASTE OF HALIBUT.
ALSO, JUST BECAUSE THE FLAVOR IS STRONG DOESN'T MEAN IT'S GOOD.
19
IT CAN SOMETIMES BE THIN, COARSE, OR MUDDY IN TASTE.
INDEED, COMPARED TO HALIBUT, THE FLAVOR OF FLOUNDER CHANGES DEPENDING ON THE TYPE AND SEASON.
THAT'S WHY FLOUNDER IS RATED LOWER.
BUT YOU CAN'T SAY ONE IS SUPERIOR OR INFERIOR...
THERE ARE SUBTLE DIFFERENCES IN FLAVOR AND TEXTURE,
ALRIGHT, GOOD JOB! YOU MADE YOUR OWN JUDGMENT.

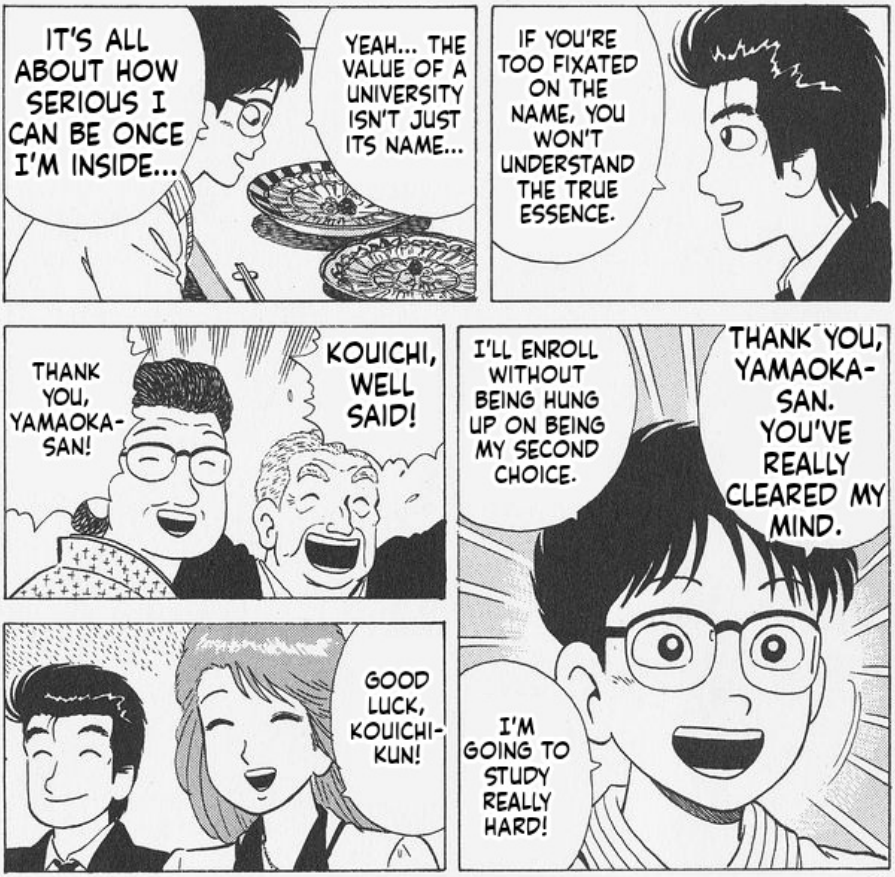

メイタガレイ
STARRY FLOUNDER
BUT THE FLOUNDER IN THIS SEASON IS THICK AND DELICIOUS, THE BEST IT'S EVER BEEN.
IF YOU'RE GOING TO COMPARE THE TASTE OF FLOUNDER AND SOLE, YOU HAVE TO BRING IN THE RIGHT KIND OF SOLE TO BE FAIR.
イシガレイ
COMMON FLOUNDER


WHY DON'T UNIVERSITIES MAKE JUDGMENTS BASED ON THEIR OWN THOUGHTS?
YOU MADE A DECISION BASED ON YOUR OWN TASTE AND JUDGEMENT!
IS IT REALLY CORRECT TO JUDGE UNIVERSITIES BASED ON ENTRANCE EXAM SCORES AND WORLDLY RANKINGS?!

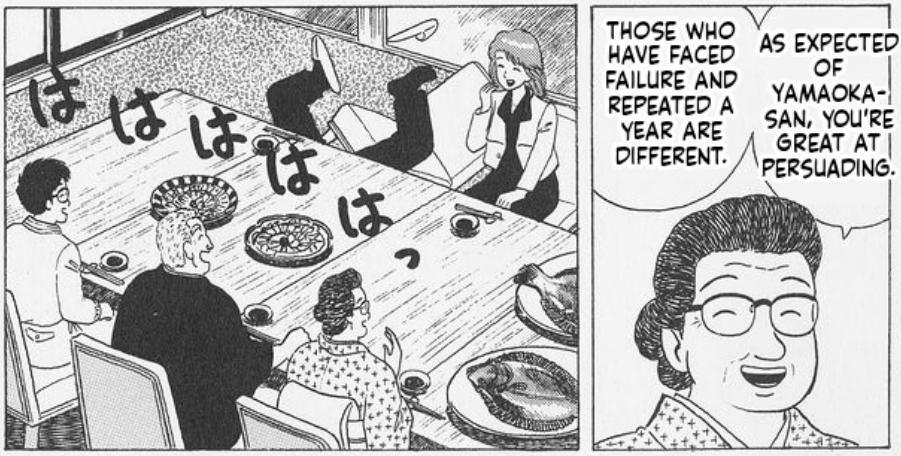

IT'S NOT ABOUT WHICH IS SUPERIOR AND WHICH IS INFERIOR.
WHEN YOU ACTUALLY COMPARE THEM SIDE BY SIDE, FLOUNDER HAS ITS OWN DELICIOUSNESS, AND SO DOES HALIBUT.
BOTH HAVE THEIR OWN GOOD POINTS...

20

BUT WHEN I CHECKED FOR MYSELF, IT WASN'T LIKE THAT...
I WAS TRAPPED INTO BELIEVING HALIBUT WAS BETTER THAN FLOUNDER...
THEN WHAT ABOUT UNIVERSITIES...


IT'S ALL ABOUT HOW SERIOUS I CAN BE ONCE I'M INSIDE...
YEAH... THE VALUE OF A UNIVERSITY ISN'T JUST ITS NAME...
IF YOU'RE TOO FIXATED ON THE NAME, YOU WON'T UNDERSTAND THE TRUE ESSENCE.
THANK YOU, YAMAOKA-SAN!
KOUICHI, WELL SAID!
I'LL ENROLL WITHOUT BEING HUNG UP ON BEING MY SECOND CHOICE.
THANK YOU, YAMAOKA-SAN. YOU'VE REALLY CLEARED MY MIND.
GOOD LUCK, KOUICHI-KUN!
I'M GOING TO STUDY REALLY HARD!

21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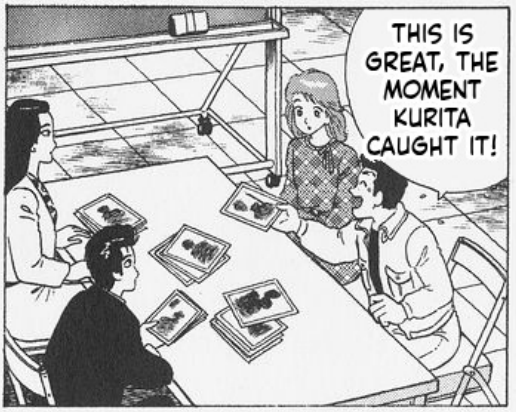
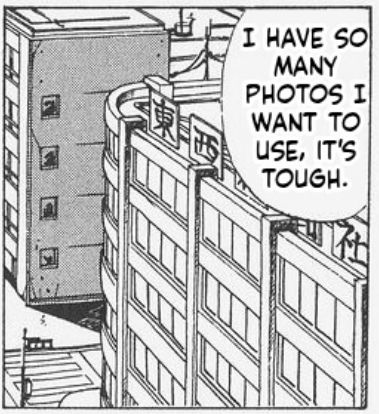
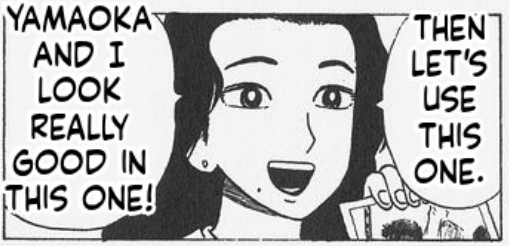
THOSE WHO HAVE FACED FAILURE AND REPEATED A YEAR ARE DIFFERENT.
AS EXPECTED OF YAMAOKA-SAN, YOU'RE GREAT AT PERSUADING.







'OISHINBO' VOLUME 26 - THE END -

美味(おい)しんぼ26 —菓子対決!!—

ビッグ コミックス

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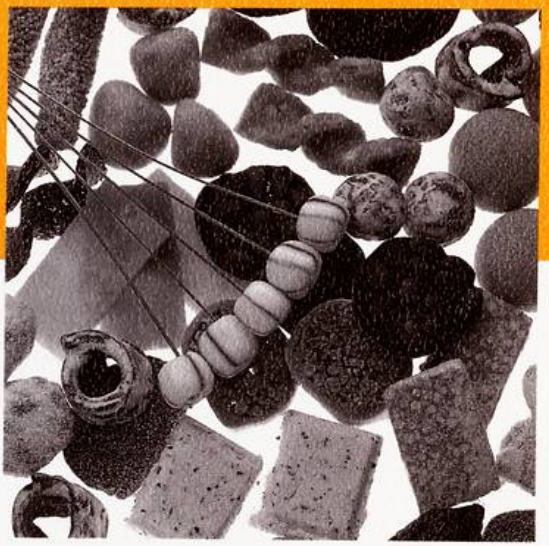

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